G·E·N·E·S·I·S

Operators Manual

Covers Instant, Freshbrew
& Espresso (B_2C) Machines

Part No. PR10350001

Issue D 01/05

Contents

Page No.

Introduction 2
Important Safeguards 2
Section 1 - Machine Specifications 3
Section 2 - Installation Procedure 9
Section 3 - How To Vend A Drink 14
Section 4 - Daily Cleaning and Re-filling 17
Section 5 - Service Keypad Functions 27
Section 6 - Programming Mode 32
Section 7 - Operators Program 35
Section 8 - Error Messages & Simple Problem Solving 51
Section 9 - Recommended Spare Parts 54
Section 10 - Dispense Pipe Lengths 61
Section 11 - De-commissioning the Machine 65

The following symbol is used throughout this Operators Manual:

Safety First! Take care, risk of personal injury.

Crane Merchandising Systems accepts no responsibility for damage caused to the equipment through misinterpretation or misuse of the information contained in this manual.

© Copyright 2004 & 2005 Crane Merchandising Systems

Introduction

This manual provides a guide to the installation, daily operation, basic cleaning and maintenance tasks for the **Genesis** range of table top beverage vending machines and indicates when the operator should call a qualified service engineer for assistance. It is recommended that this equipment is serviced by a trained Service Technician.

It is the policy of Crane Merchandising Systems to continue developing its range of beverage equipment. The information presented within this document is for information only and may be changed without prior notice.

Important Safeguards

When using the machine, always have this manual available for quick and easy reference and always follow these basic safety precautions:

1. Read all instructions before using the machine and ensure that anyone who will be involved with the cleaning or refilling of the machine also reads the instructions.
2. The machine should be situated on a strong horizontal surface suitable of supporting 70kg minimum, at a convenient height and in a position where it is not likely to be knocked off.
3. The mains lead should never trail from the machine and should always be kept away from hot surfaces and sharp edges.
4. Do not operate the machine if any part is damaged, e.g. mains lead, until it has been checked by a qualified Service Technician.
5. Allow the machine to cool before handling or moving.
6. Never immerse the machine in water, or any other liquid and never clean it with a water jet.
7. If the machine should accidentally freeze up, call a Service Technician to check it before switching on.
8. Ensure that you are conversant with the most recent Health and Safety at Work and Electricity at Work Regulations.

ALWAYS DISCONNECT THE MACHINE FROM THE MAINS ELECTRICITY SUPPLY BEFORE CLEANING AND SERVICING.

This machine is for indoor use only and because it is a beverage machine, should be sited in a clean, hygienic area.

Section 1 - Machine Specifications

1.1 Specifications Table

	Instant & Freshbrew	Espresso (B2C)
Height	750 mm	860 mm*
Depth	590 mm	590 mm
Width	540 mm	540 mm
Weight	70 kg	70 kg
Cup Capacity	230	230
Number of Canisters	7 - Instant / 6 - Freshbrew	6
Electrical Requirements (i) Voltage (ii) Current (iii) Frequency	220 - 240V ac 13 Amp fused 50Hz	
Water Services (i) Pressure (ii) Stopcock	100 Kpa (1 Bar) - 800 Kpa (8 Bar) 15 mm BSP from rising main	

* Height includes visible bean container.

All weights and dimensions are approximate and are for guidance only.

1.2 Canister Capacities

Canister Capacities (Approximate)	
Espresso Coffee Beans	1.8 kg - 240 cups
Freshbrew Coffee (1)	0.55 kg - 130 cups
Freshbrew Coffee (2)	1.8 kg - 240 cups
Freshbrew Tea	0.73 kg - 200 cups
Instant Coffee	0.67 kg - 420 cups
Instant Tea	0.365 kg - 830 cups
Chocolate	2.25 kg - 130 cups
Milk/Topping	1.4 kg - 180 cups
Soup	2.25 kg - 270 cups
Sugar	2.8 kg - 1075 cups

(1) Espresso Models
(2) Freshbrew Models

1.3 Water Filter

Genesis machines fitted with a paperless freshbrew brewer or **CoEx**® espresso brewer must be connected to the water supply via a scale inhibiting water filter. Crane Merchandising Systems recommend and supply the **Brita AquaQuell Compact** water filter.

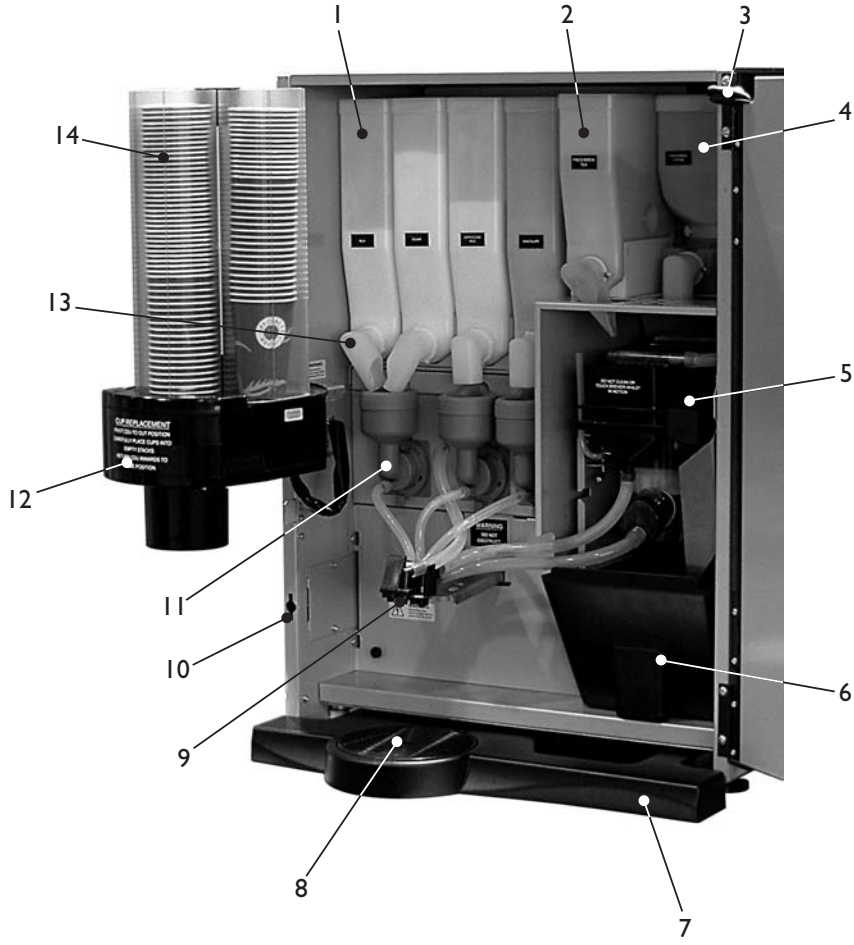
BRITA® it's clear from the taste

1.4 External Features

Key:

1. Coin Entry
2. Coin Reject Button
3. LCD Display
4. Drink Selection Keypad
5. Selection Decals
6. Coin Return
7. Foot
8. Door Lock
9. Graphic Panel
10. Door

1.5 Internal Features



N.B. Photograph shows Genesis double freshbrew machine

Key:

1. Instant Ingredient Canister
2. Freshbrew Tea Canister
3. Main Loom
4. Freshbrew Coffee Canister
5. Paperless Dual Brewer
6. Brewer Waste Bucket
7. Wate Tray
8. Waste Tray Grille
9. Moving Dispense Head
10. Door Switch
11. Mixing System
12. Cup Drop Unit
13. Canister Outlet
14. Cup Turret

1.6 Drinks Choice - Instant Models

Ingredients:

Option 1 - 7 Canisters
1. Milk
2. Sugar
3. Cappuccino Topping
4. Chocolate
5. Instant Tea
6. Instant Coffee
7. Instant Decaf. Coffee

Option 2 - 7 Canisters
1. Milk
2. Sugar
3. Cappuccino Topping
4. Chocolate
5. Instant Tea
6. Instant Coffee
7. Soup

Genesis - Instant Option 1

Drink Selections	Option 1 7 Canisters	Option 2 7 Canisters
Instant Coffee	●	●
Instant Coffee Decaf.	●	
Instant Tea	●	●
Chocolate	●	●
Cappuccino	●	●
Caffe Mocha	●	●
Caffe Latte	●	●
Chocomilk	●	●
Hot Milk Flavour	●	●
Espresso	●	●
Soup		●
Hot Water	●	●

1.7 Drinks Choice - Freshbrew Models

Ingredients:

Option 1 - 6 Canisters
1. Milk
2. Sugar
3. Cappuccino Topping
4. Chocolate
5. Freshbrew Tea
6. Freshbrew Coffee

Option 2 - 6 Canisters
1. Milk
2. Sugar
3. Instant/Decaf. Coffee
4. Chocolate
5. Freshbrew Tea
6. Freshbrew Coffee

Option 1: All speciality drinks made with freshbrew coffee. Cappuccino made with cappuccino topping.

Option 2: Cappuccino made with coffee, milk and chocolate.

Drink Selections	Option 1 6 Canisters	Option 2 6 Canisters
Freshbrew Coffee	●	●
Instant/Decaf. Coffee		●
Freshbrew Tea	●	●
Chocolate	●	●
Cappuccino	●	●
Caffe Mocha	●	●
Caffe Latte	●	●
Chocomilk	●	●
Hot Milk Flavour	●	
Espresso	●	●
Hot Water	●	●

1.8 Drinks Choice - Espresso Models

Ingredients:

6 Canisters

1. Milk
2. Sugar
3. Cappuccino Topping
4. Chocolate
5. Freshbrew Coffee
6. Coffee Beans

Espresso: All speciality drinks made with freshly ground coffee beans and cappuccino topping.

Drink Selections	Espresso 6 Canisters
Fresh Ground Coffee	●
Freshbrew Coffee	●
Chocolate	●
Cappuccino	●
Caffe Mocha	●
Caffe Latte	●
Espresso	●
Double Espresso	●
Americano	●
Chocomilk	●
Hot Water	●

Section 2 - Installation Procedure

Important! It is essential that personnel responsible for installing, commissioning and servicing the machine understand the following:

1. The installation and commissioning of the machine should only be carried out by trained and authorised service engineers.

2. All water and electrical services must be correctly and safely connected.

3. All covers should be replaced correctly and securely and the machine left in a safe condition.

2.1 Locating the Machine

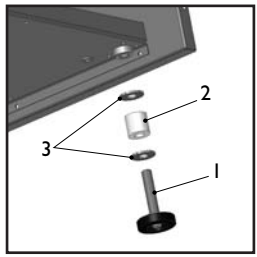
1. The machine is suitable for indoor use only, sited in an area with a recommended ambient temperature not below 10° C and not exceeding 30° C. The machine should be located near the appropriate water and electrical services as detailed in the specification table.

2. Prior to moving the machine to its location, ensure that there is sufficient access space available via passageways, stairs, lifts, etc and that the table/counter where the machine is to be located is strong enough to safely support its weight. (Refer to Specifications Table).

3. To ensure adequate ventilation, 100 - 150 mm (4 - 6 inches) clearance must be allowed between the back of the cabinet and the wall.

4. Open the cabinet door using the key provided. Remove all transit packing and the installation kit from the machine. Check for visual signs of damage which may have occurred during transit. If the machine is damaged or any parts are missing, you must contact the supplier immediately.

5. Referring to the diagram opposite, fit the four feet (1) to the machine. Ensure that the spacer (2) is fitted between the washers (3) as shown. Using a 12 mm spanner, adjust the feet until the machine is levelled in both front to back and side to side planes. Ensure that the door opens and closes easily.



2.2 Connecting the Water Supply

1. The machine should be situated within 1 metre of a drinking water supply from a rising main, terminating with a W.R.C. approved 15mm compression stop-tap.

2. The water supply should comply with both the Statutory Instrument No.1147 - "Water, England and Wales" and The Water Supply (Water Quality) Regulations 1989. Water pressure at the stop-tap must be within the limits 1 - 8 Bar (100 Kpa - 800 Kpa).

3. Connect the flexi-hose supplied with the machine to the stopcock ensuring that the seal supplied is fitted correctly. Flush the system (several gallons) before connecting the machine.

4. Connect the hose to the inlet valve located on the rear of the machine. Ensure that the seal is correctly fitted. Ensure that all water supply fittings are tight.

5. **Freshbrew & Espresso Machines**: Genesis machines fitted with a paperless freshbrew brewer or CoEx® brewer ***must*** be connected to the water supply via a water filter. This filter must be of food grade quality and able to remove temporary hardness (scale), heavy metals (lead, copper, iron, cadmium), chlorine and any organic pollutant's/discolouration. Crane Merchandising Systems recommend and supply the **Brita AquaQuell Compact** water filter.

   Note! If the machine is connected to the water supply and used without a water filter as specified above, the warranty will be void.

   BRITA®
   it's clear from the taste

6. Turn on the water supply at the stop tap and check for leaks. Prime the water filter (where fitted) following the instructions supplied by the filter manufacturer.

2.3 Connecting the Electricity Supply

Safety First! The machine ***must*** be earthed. On no account should it be earthed ***only*** to the water supply pipe.

The machine must be connected to a 230 Volt 50Hz 13 amp fused switched socket outlet, installed to the latest edition of the IEE regulations, using a 3 pin BS approved 13 amp fused plug.

Important: If the mains lead becomes damaged in any way it must be replaced by a special lead available from the manufacturer.

2.4 Commissioning Procedure

The following procedure must be carried out by a trained installation engineer before the machine can be used for the first time.

1. Ensure that the electrical and water services to the machine are connected correctly and turned on. Ensure that the waste tray is fitted correctly to the machine. Open the front door of the machine and swing the cup turret assembly out of the machine.

2. **All Models:** Rotate soluble ingredient canister outlets to upright position and remove the canisters - DO NOT place ingredient canisters on the floor. Remove the canister lids.

   Fill the canisters with the correct ingredients, re-fit the lids and re-fit canisters into machine ensuring that they are returned to their correct positions. Rotate the canister outlets to their correct operating positions.

   Freshbrew Models: Fill freshbrew ingredient canisters with freshbrew tea and coffee ingredient and refit to machine.

   Espresso Models: Release the clips securing the bean container cover as shown in the photograph. Carefully lift the cover from the container. DO NOT place the cover on the floor.

   Fill the container with fresh coffee beans. The container has a capacity of approximately 1.8 kgs. Refit the cover ensuring that the clips are located correctly.

   N.B. To maintain optimum drink quality, Crane Merchandising Systems recommend that the bean container is replenished on a daily basis.

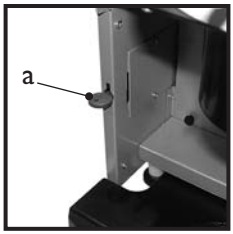
3. Load the cup turret. Fill the tubes with the correct size cups for the type of cup catcher fitted to the machine. Allow the cups to drop into the tubes directly from the packaging. DO NOT TOUCH THE CUPS WITH YOUR HANDS.

   Important: Do not fill the tube directly above the cup dispense position. Allow the cup turret motor to rotate a full tube to the cup dispense position. Rotating the cup turret by hand will damage the mechanism.

   Note: If paper cups are being loaded, each pack of cups must first be inspected for damage to the cup rims. Damaged cups ***must not*** be used.

4. Swing the cup turret assembly back to its operating position. Ensure that the unit is held securely by the magnetic catch.

5. Insert the safety key (a) supplied with the machine into the door switch as shown. The machine is now ***on***. The water inlet valve will open and the heater tank (instant & freshbrew machines) will start to fill. The cup turret mechanism will index the first available full cup stack to the dispense position and drop the cup stack into the cup drop mechanism. Fill the remaining empty cup stack with cups.



6. While the machine is powering up, the LCD will display the message as shown opposite.

Sorry Out of Service Water Tank Heating

Instant & Freshbrew Models: As the water heats, ensure that no water overflows from the heater tank overflow pipe into the waste tray. Check the system for leaks.

Espresso Models: As the machine initialises a small amount of water is pumped through the system and is discharged into the waste tray. When the machine enters standby mode remove the tray and empty the contents. Refit the waste tray to the machine.

Before using the espresso machine for the first time it is necessary to purge the water system to ensure any water left in the system during transport is dispensed. Press button 9 on the Service Keypad fitted inside the door (see page 26). The machine will pump approximately 400ml of water through the system which will be heated to operating temperature. Ensure that a suitable container is placed under the dispense head. Remove the container and empty the contents before proceeding.

Important: Should the machine fail to fill correctly or leak, turn off the stopcock and the power to the machine before investigating the fault.

7. Check the LCD display on the front of the machine to ensure that the water has heated to the correct temperature and that the machine is in standby mode. A machine set to free vend mode will alternate the messages:

Please Make a Selection

No Money Required

N.B. Messages displayed in standby mode will change depending upon the monetary device fitted and set up during programming.

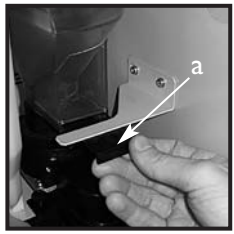
8. Ensure that the cup drop mechanism operates correctly. Press the **Cup Test** switch (7), located in the Service Keypad on the rear of the door (see page 26) and ensure that a cup is ejected cleanly from the cup drop unit.

9. Ensure that the dispense head mechanism operates correctly. Press the **Park Head** switch (8), located in the Service Keypad on the rear of the door (see page 26) and ensure that the dispense head moves to its fully extended position. Press the switch again to return the dispense head to its correct (homed) position.

10. **Freshbrew Models:** Ensure the brewer guard and brewer waste container are fitted correctly. Slide the container into position directly under the brewer with its lip outside the brewer cover.

11. **Espresso Models:** Pull the bean canister shut-off (a) to its fully extended position as shown in the photograph.

    Ensure that the brewer waste container is fitted correctly beneath the CoEx® brewer unit.



12. If fitted, check that the coin mechanism and cash box operate correctly. Fill the coin tubes with correct coinage. Ensure coin return mechanism functions correctly.

13. Operate the machine through its complete range of selections to ensure that each vend is correctly dispensed. Follow the instructions detailed on page 29 for making a vend using the **Test Vend** switch (6) located on the Service Keypad.

14. Remove the safety key and close the cabinet door. Ensure that the machine is left in a clean and safe condition.

Section 3 - How to Vend A Drink

3.1 Selecting A Drink

Drink selections are made by pressing the appropriate selection button on the keypad and then utilising the keypad selection buttons and the LCD display to alter the drink strength and add milk/sugar to suit the customers personal preference.

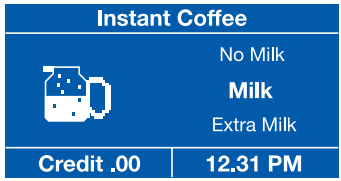
The following example shows an instant coffee selection from an instant machine set to 'Free Vend'.

1. Press selection button 1, **Instant Coffee** on the keypad. The machine exits the standby mode and the LCD will display the screen as shown opposite. The default strength setting for this drink selection is **Normal** as shown.

2. To obtain a **Strong** or **Mild** beverage it is necessary to press the current drink selection button. Pressing once will toggle to the **Strong** selection. Pressing the button again will toggle to the **Mild** selection.

Pressing the current drink selection button again will revert to the **Normal** screen.

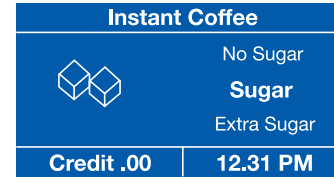
3. If milk and/or sugar is required, it is necessary to press the corresponding button on the keypad for each selection. When the **Milk** button is pressed the LCD changes and displays the default screen as shown opposite.



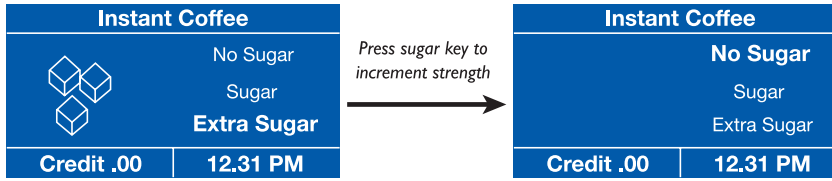
4. If **Extra Milk** is required the customer presses the milk button a second time. A third press will display the **No Milk** selection.

Pressing the milk button again will revert to the **Milk** selection.

5. If the customer requires sugar it is necessary to press the sugar button. The LCD changes and displays the default screen shown opposite.



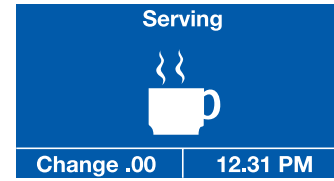
6. If **Extra Sugar** is required the customer presses the sugar button a second time. A third press will display the **No Sugar** selection.



Pressing the sugar button again will revert to the **Sugar** selection.

7. Once the required drink has been selected, press the **Start** button on the keypad.

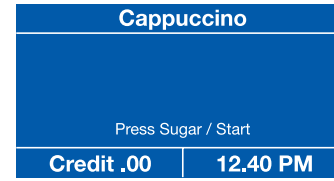
Unless the customer has placed their own cup into the dispense area, a cup will automatically be ejected from the cup drop unit into the dispense area and the drink selection will be delivered into the cup. Whilst this operation is in progress the LCD will display the screen shown opposite.



8. After the beverage has been dispensed the LCD will display the message **Thank You** and the machine will beep once before returning to standby mode.

The drink can then be carefully removed from the dispense area.

9. Certain drink selections do not allow the strength option to be selected or milk added. For example, if the customer presses the **Cappuccino** selection button the LCD will display the screen opposite. The customer can either press the start button to vend the drink or press the sugar button in order to add sugar to their taste as described above.



10. Other drink choices do not allow the strength option or milk/sugar to be selected. For example, if the customer presses the **Chocolate** selection button the LCD will display the screen opposite.

The customer simply presses the start button and the machine will vend their drink.

3.2 Replacing/Updating Drink Selection Decals

Drink selection and pricing decals are mounted onto a paper backing sheet which is secured behind a transparent clip-in cover.

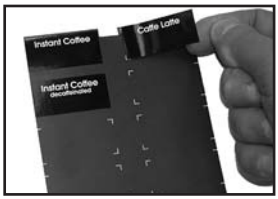
To update drink pricing or replace drink description decals, proceed as follows:

1. Carefully unclip the transparent decal cover from the door using the snap fit clip at the top. Remove the decal sheet from its holder as shown opposite.

2. **Updating pricing:** Carefully remove the previous price decals from the drink selection decals. Update the prices where necessary using new self adhesive decals (Refer to Spare Parts Section for part numbers).

3. **Updating drink selections and pricing:** When updating selection decals and prices it will be necessary to use a new backing sheet. These are available as spares from the manufacturer. To order quote part no GR10236000 (Aqua Blue), GR10237000 (Slate Red) or GR10238000 (Bean to Cup).

   Peel the relevant drink selection decals from their backing sheet (part no. PR10233000) and apply to the backing sheet using the printed guides as shown opposite.



   Apply price decals as described above.

4. Place the decal carrier behind the transparent decal cover and refit complete assembly to the door. Ensure decal cover locating lugs are correctly located before pushing the snap fit clip into place.

Section 4 - Daily Cleaning and Re-filling

The quality of drinks produced by the **Genesis** can only be maintained if the machine is cleaned regularly following the schedule outlined. Before carrying out the daily cleaning procedure described on the following pages, it is recommended that you have the following materials to hand:

- Bactericidal Cleaner
- De-Staining Agent
- Cleaning Cloths
- Paper Towels
- Small Brush
- Two Large Buckets
- Disposable Gloves
- CoEx® Cleaning Tablets (Espresso Machines)

4.1 Bactericidal Cleaner

This can either be a liquid or powder agent which should be dissolved in clean water in accordance with the instructions on the product packaging. The solution should be used for cleaning machine components and wiping surfaces during the cleaning operation.

4.2 De-Staining Agent

This is a liquid or powder agent which should be dissolved in clean water in accordance with the instructions on the product packaging. The solution can be used on heavily soiled or stained components such as buckets and drip trays. Items or surfaces cleaned with this solution ***must*** be rinsed in clean water to remove traces of the cleaning agent.

4.3 Liquid Destainer - Brewer Units

Crane Merchandising Systems recommends that a liquid destaining product is used for cleaning the paperless brewer unit fitted to **Genesis** freshbrew machines. The product must be used in accordance with the instructions on the product packaging, following all health and safety guidelines. A detailed procedure for cleaning the brewer unit is outlined on page 21 of this Operators Manual.

4.4 Cleaning Tablets - CoEx® Brewer Units (Espresso Models)

Crane Merchandising Systems recommends that the brewer cleaning tablets supplied with the machine are used exclusively for cleaning the CoEx® brewer fitted to Genesis espresso machines. These are available from your machine supplier in packs of 30 - part number ZC10598000. A detailed procedure for cleaning the CoEx® brewer unit is outlined on page 24 of this Operators Manual.

Important: It is necessary to carry out the cleaning and maintenance procedure outlined on the following pages on a regular basis, either at the end of the day or at the start of the day before the machine is in constant use.

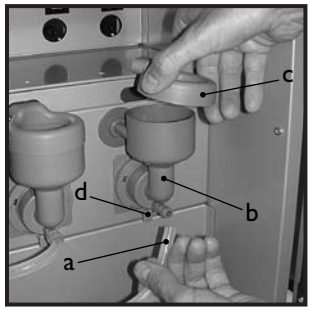
4.5 Cleaning & Filling Procedure - All Machines

1. Fill a cleaning bucket with hot water and dilute the bactericidal cleaner in accordance with the instructions on the product packaging.

   Open the door of the machine. Swing the cup turret assembly out of the machine in order to gain access to the ingredient canisters.

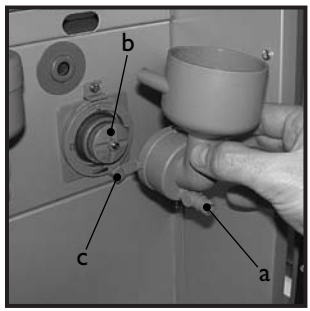
2. Rotate canister outlets to upright position. Remove the ingredient canisters. DO NOT PLACE THEM ON THE FLOOR.

   With a clean, damp sanitised cloth, remove any ingredient build up on the exterior of the canisters, paying particular attention to the area around the canister outlets.



3. Remove the dispense pipes (a) from the mixer units (b) and the plastic dispense block.

   Remove steam hoods (c) from mixer units. Twist the whipper base (d) anti-clockwise until it clicks.



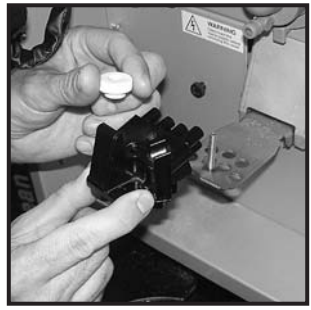
4. Remove mixer units (a) and impellers (b). Twist the whipper base (c) anti-clockwise until it releases. Pull the whipper base off of the shaft.

   Clean all of the mixing system parts, including the steam hoods and dispense pipes thoroughly in the diluted bactericidal cleaner solution.

   Rinse all components with clean water and dry thoroughly before refitting to machine.

5. Remove the knurled nut securing the plastic dispense block to the dispense head assembly. Remove the dispense block and clean thoroughly in the diluted bactericidal cleaner solution.

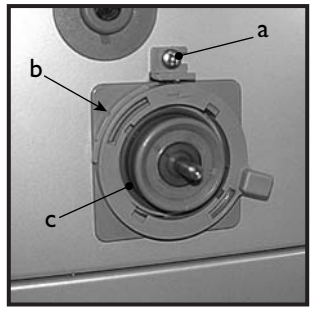
   Rinse the dispense block with clean water and dry thoroughly before refitting to machine.



6. Refit the whipper base. Push the whipper base onto the motor shaft with the 'arrow' symbol lined up with the motor plate fixing screw (a) as shown.

   Rotate the whipper base clockwise until it locates with the first locking position (b). Ensure 'O' ring (c) is correctly located as shown.

   Refit the impellers to motor shafts ensuring that the 'flat' in the moulding (identified with an arrow symbol) lines up with the flat on the shaft.



7. Refit mixer units as shown. Rotate the whipper base clockwise until it locks into place

   Refit steam hoods and dispense pipes to mixer units.

   Refit the dispense pipes to the dispense block.

   Important: Ensure pipes are refitted to their correct outlet position on the dispense block (see pages 58 - 61 for details).

8. Check the ingredient canisters and refill if required.

   Refit the canisters into the machine from left to right turning the outlets to their correct positions.

   Important: Ensure that the canisters are refitted correctly.

   Weekly: Empty and wash the ingredient canisters. Dry thoroughly, refill and refit into machine.

9. **Espresso Models:** Release the clips securing the bean container cover as shown in the photograph. Carefully lift the cover from the container.

   Fill the container with fresh coffee beans. The container has a capacity of approximately 1.8 kgs. Refit the cover ensuring that the clips are located correctly.

   N.B. To maintain optimum drink quality, Crane Merchandising Systems recommend that the bean container is replenished on a daily basis.

10 Undo the thumb screws and remove cup catcher complete with drain pipe (a).

   Clean cup catcher and pipe in the sanitiser solution.

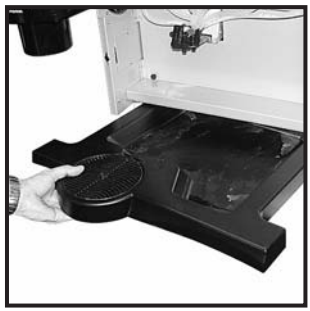
   Rinse components with clean water and dry thoroughly.

   Reassemble to machine ensuring that drain pipe is correctly located.

11. Carefully remove the waste tray from the machine.

   Remove the waste tray grille and empty the contents of the tray. Wash the tray and grille thoroughly and where necessary, sanitise using the diluted bactericidal cleaner solution.

   Dry both components using a clean, dry cloth. Reassemble the waste tray and grille and refit to the machine.



12. Check the levels of the cups in the cup stack. Where necessary, refill with correct sized cups.

   DO NOT TOUCH THE CUPS WITH YOUR HANDS. Allow the cups to drop into the cup stack directly from the packaging.

   Important: Do not fill the tube directly above the cup dispense position. Allow the cup turret motor to rotate a full tube to the cup dispense position. Rotating the cup turret by hand will damage the mechanism.

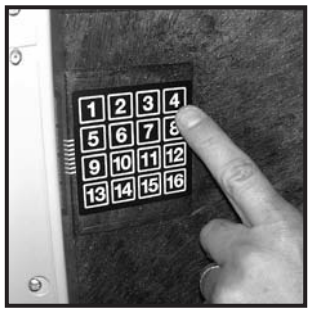
Note: If paper cups are being loaded, each pack of cups must first be inspected for damage to the cup rims. Damaged cups ***must not*** be used.

Rotate the cup turret assembly back to its operating position. Ensure that the unit 'locks' into place.

13. Un-lock the cashbox (if fitted) located on the rear of the door and remove from the machine. Remove any coinage from the cashbox. Refit the cashbox to the machine, turning the lock to secure.

    Open the coin mechanism cover and wipe the inside with a damp cloth.

    Check the coin tubes and refill if required.



14. Insert the safety key supplied with the machine into the door switch. The machine is now ***on***.

    Using the service keypad located in the rear of the door (see page 27), proceed as follows:

    a. Press the **Cup Test** switch (7) and check that a cup is ejected correctly from the Cup drop unit.

    b. Press the **Park Head** switch (8) to ensure that the dispense head operates correctly and that the dispense pipes are fitted correctly.

    c. Place a suitable container under the dispense head and press the **Rinse/Flush** switch (3). The machine will flush the system. Check that all of the mixing stations are water tight. Empty the contents of the container.

    d. Place an empty cup under the dispense head. Press the **Test Vend** switch (6) and using the selection buttons on the front of the machine, vend a drink to ensure that the machine operates correctly. Press the '**X**' (Exit) key to exit from the Test Vend menu.

    e. Press the **View Counters** switch (5) and record the audit information displayed on the LCD (see page 28 for full details).

    Remove the safety key and close the door. Clean and buff the outside of the machine.

4.6 Paperless Brewer Unit - Cleaning Procedure

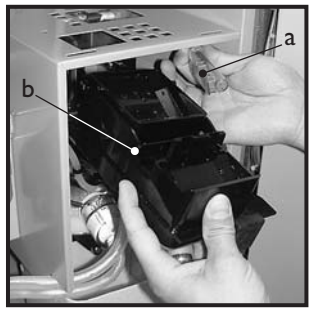
1. Switch ***on*** the power using the door switch safety key. Press the **Brewer Open** switch (2) located in the service keypad on the rear of the door. The brewer chamber will index to its fully open position and stop.

   Remove the door switch safety key to switch ***off*** the power to the machine. Remove the brewer guard.

2. Carefully remove the water outlet tube c/w water pipe (a) from the tea chamber.

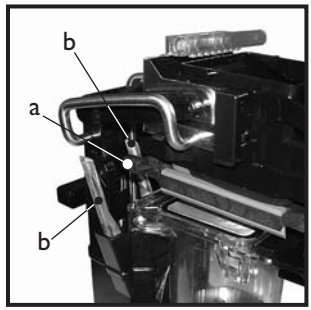
   Lift the latch bar (b) and remove the brewer chambers/wipe arms assembly.

   Clean the brewer chambers/wipe arms assembly in the sanitiser solution. Rinse with clean water and dry thoroughly.



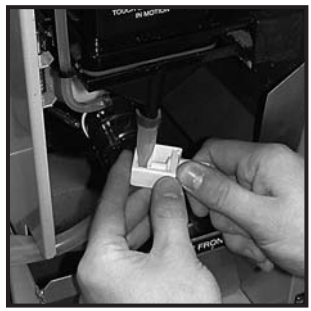
3. Carefully slide the brewer chambers/wipe arms assembly into the brewer unit.

   Important: The wiper arm lug (a) must be located between the stainless steel arms (b) as shown.



4. Re-assemble the water outlet tube to the tea brewer chamber.

   Using the clamp supplied, close the tea outlet tube as shown.



5. Switch ***on*** the power using the door switch safety key. The brewer chamber will automatically index to its closed position.

   Ensure that a suitable container is placed under the dispense area.

   Pour the recommended amount of destaining fluid directly into the top of both brewer chambers.

6. Remove the clamp from tea dispense pipe.

   Press the **Brewer Clean** switch (4) located in the service keypad on the rear of the door. The machine will automatically flush through the brewer four times.

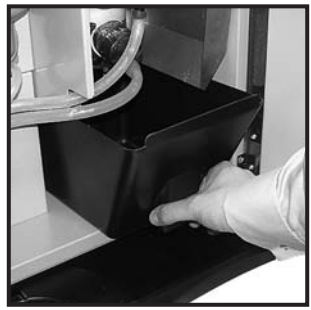
   If necessary repeat the above instruction until all traces of cleaning fluid are removed from the brewer chambers.

7. Remove the door switch safety key. Remove and empty the water waste container. Refit the brewer guard.

   Remove the brewer waste container from the machine as shown. Empty the contents.

   Wash the waste container thoroughly and where necessary sanitise using the sanitiser solution. Dry using a clean cloth and refit into the machine.

   Close and lock the door.

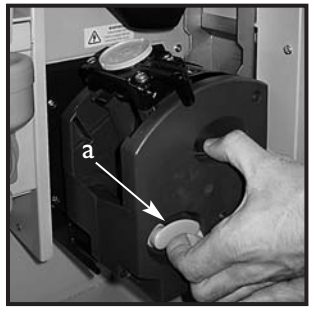


4.7 CoEx® Espresso Brewer Unit - Daily Cleaning Procedure

1. Remove the coffee dispense pipe from the brewer outlet.

   Holding the unit as shown in the photograph, lift the green lever (a) and carefully pull the brewer unit out of the machine.

   Fill a cleaning bucket with hot water and dilute the bactericidal cleaning agent in accordance with the instructions on the product packaging.



2. Carefully place the CoEx® brewer unit into the diluted bactericidal solution and clean the unit thoroughly. Ensure all coffee ground deposits are removed, paying particular attention to the area around the top of the piston and waste chute.

   Remove the unit from the solution and rinse thoroughly with clean water. Dry the unit using a clean cloth or paper towels.

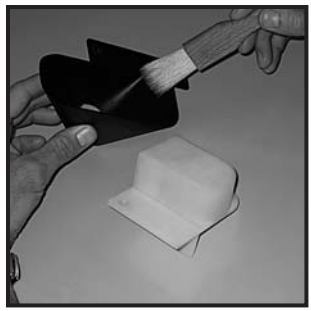
3. Remove the espresso coffee chute assembly as shown. Unscrew the two knurled thumbscrews and remove the coffee chute and coffee chute cover.

   With a clean, dry brush clean the area around and under the coffee dispense outlets.

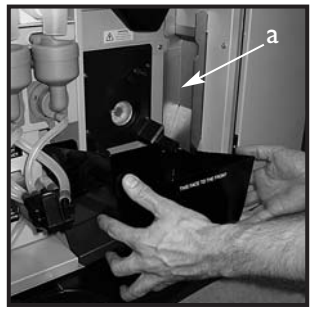
4. With a clean, dry brush wipe away any coffee deposits from both the coffee chute and cover mouldings.

   Refit the coffee chute lid to the chute ensuring that the lugs on the cover fit securely into their mounting holes.

   Refit the assembly to the machine and secure using the two knurled thumbscrews.



5. Carefully remove the brewer waste container from the machine and empty the contents. Push up and remove the waste chute (a) from the machine.



   Wash both the waste container and chute thoroughly and if necessary sanitise using the diluted bactericidal cleaning solution. Rinse in clean water.

   Dry both components using a clean, dry cloth and refit to the machine.

   N.B. Every time that the coffee waste container is emptied the waste counter must be reset. Restore power to the machine using the safety key and press button 12 on the service keypad. Two audible bleeps confirm that the counter has been reset to zero.

6. Refit the CoEx® brewer unit into the machine. Slide the unit into place until it 'clicks' into position. Refit the coffee dispense pipe to the brewer outlet as shown.

   Ensure that both the fresh bean container and fresh ground coffee canister are filled with correct product. Refill if necessary following the procedures outlined on pages 19 and 20.

4.8 CoEx® Espresso Brewer Unit - Weekly Cleaning Procedure

The following procedure must be carried out on a weekly basis. Proceed as follows:-

1. Open the front door of the machine and insert the safety key to restore power to the machine.

   Caution: Ensure that a suitable container is placed under the dispense position and the drip tray is empty and fitted correctly. Keep hands away from the dispense area whilst the cleaning cycle is in operation.

2. Press and release button 11 on the service keypad. The LCD will display the message '**Please Place Cleaning Tablet in Brewer**'.

   Take one cleaning tablet (supplied in packs of 30 - CMS part no. ZC10598000) and place it into the brewer piston chamber as shown.

3. Press the **START** key on the drink selection keypad to begin the CoEx® tablet cleaning routine.

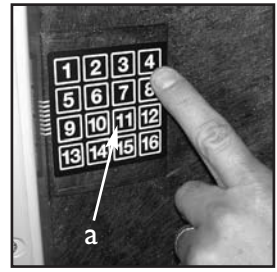
4. The cleaning cycle lasts approximately 7 minutes and dispenses 850 ml of water through the dispense head. The LCD will display the message '**Cleaning in Progress**' throughout the cleaning cycle.

Safety First! Keep hands clear of the brewer mechanism during the cleaning routine.

5. When the cleaning cycle is complete the LCD will display the message '**Cleaning Cycle Complete**'. Press the **X** (Exit) key on the drink selection keypad to return the machine to standby mode. Empty the water from both the container and the driptray. Re-fit the drip tray to the machine.

6. Remove the safety key and close the front door.

Section 5 - Service Keypad Functions



Genesis machines are fitted with a service keypad (a) mounted on the rear of the door. This keypad contains the **Operators Program** entry key and also allows the operator to carry out specific functions during routine cleaning and maintenance.

N.B. During certain operations e.g. **View Counters** it is necessary for the operator to utilise the selection keypad and LCD mounted on the front of the door to access data. Please refer to Section 6 - Programming Mode for details of selection keypad layout and functions.

When the safety key is inserted into the door switch and the machine is switched ***on***, the service keypad allows the operator to carry out the following functions:

5.1 Switch 1 - Program Entry

This switch allows the operator to access the Operators Program (Section 7, page 35).

5.2 Switch 2 - Brewer Open (Freshbrew Models)

1. This switch operates the brewer fitted to freshbrew machines and allows the operator to remove the brewer chambers/wipe arms assembly for cleaning purposes (see page 21 for details).

2. When the **Brewer Open** switch (2) is pressed and released, the brewer will index to its fully open position and stop. The operator can then safely lift the latch and carry out the cleaning procedure. Pressing and releasing the switch again will cause the brewer chambers/wipe arms assembly to return to its closed position.

5.3 Switch 3 - Rinse/Flush

1. The flush sequence operates automatically and rinses the mixing bowls. Before the sequence begins, the system waits until the water in the boiler is at the correct temperature determined by the thermistor.

2. **Instant/Freshbrew Machines:** In order to guarantee the highest standards of cleanliness, the boiler fill valve is disabled, ensuring that the water used in the sequence is delivered at the optimum temperature to kill any micro-organisms.

3. Each hot water valve and the corresponding whipper is switched on in sequence for a pre-set flush time. Once the flush cycle is complete the machine returns to standby mode, ready to vend.

4. To flush the machine:

   a. Open the front door of the machine and insert the safety key.

   Caution: Ensure that a water tight container is placed under the dispense position. Keep hands away from the dispense area whilst the flushing cycle is in operation.

   b. Press and release the **Flush** switch (3). The flush sequence begins.

   c. Empty the waste water container when complete.

5.4 Switch 4 - Brewer Clean (Freshbrew Models)

1. The brewer clean switch allows the brewer to be cleaned independently. In order to guarantee the highest standards of cleanliness, the boiler fill valve is disabled, ensuring that the water used is delivered at the optimum temperature to kill any micro-organisms.

2. The brewer unit is filled with hot water and then operated through four complete brew cycles.

3. Once the cleaning cycle is complete, the boiler refills and when the water is at the correct temperature, the machine returns to standby mode, ready to vend.

4. To clean the brewer:

   a. Open the front door of the machine. Using the clamp supplied, close the tea outlet tube as shown. Insert the safety key.

   Caution: Ensure that a suitable container is placed under the dispense position. Keep hands away from the dispense area whilst the cleaning cycle is in operation.

   b. Pour the recommended amount of destaining fluid directly into the top of both brewer chambers. Remove the clamp from the tea dispense pipe (see pages 22 - 23).

   c. Press and release the Brewer Flush switch (4). The sequence will begin and the LCD will display the message as shown.

   d. Repeat step ‘c’ until all traces of the cleaning solution have been removed from the brewer chambers.

   e. Empty the waste water container when complete.

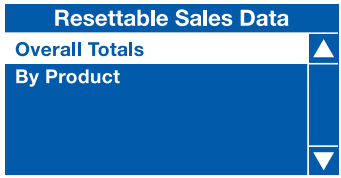
5.5 Switch 5 - View Counters

Internal counters within the machine software monitor audit data for each individual drink type along with the total audit data for the machine. When accessed via this switch, these counters can be viewed by the operator but cannot be reset.

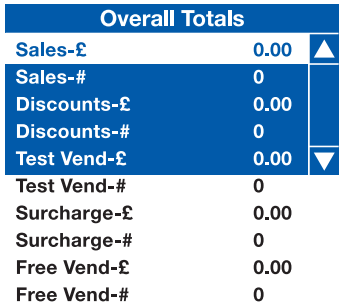
To view the data:

1. Open the front door of the machine and insert the safety key.

2. Press and release the **View Counters** switch (5). The LCD will display the **Resettable Sales Data** screen as shown opposite. From this menu the operator can view data for the 'Overall Totals' (highlighted) or 'By Product'.



3. To view the **Overall Totals** screen, press the ↵ (Edit) key on the drink selection keypad. This menu displays both the total £ amount and total vend count (since the counters were last reset) for the following data:



   - Sales
   - Discount
   - Test Vend
   - Surcharge
   - Free Vend

   For example:

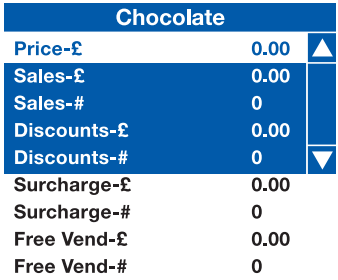
Sales-£	Displays the total machine sales in £
Sales-#	Displays the total number of machine vends. This value includes normal plus discount and surcharge vend totals
Discount-£	Displays the total monetary value of all discounts in £
Discount-#	Displays the total number of discounted vends
Test Vend-£	Displays the total monetary value of all test vends in £
Test Vend-#	Displays the total number of test vends
Surcharge-£	Displays the total monetary value of all surcharges in £
Surcharge-#	Displays the total number of surcharge vends
Free Vend-£	Displays the total monetary value of all free vends in £
Free Vend-#	Displays the total number of free vends

4. Scroll through the list displayed using the up (▲) and down (▼) keys on the front panel and log the audit data. When complete, press the **X** (Exit) key on the drink selection keypad to return to the **Resettable Sales Data** menu screen.

5. The operator can also view and log audit data by individual product. Press the ▼ (down) key on the drink selection keypad to highlight **By Product** on the **Resettable Sales Data** menu screen.

6. Press the ↵ (Edit) key on the keypad to enter the **By Product** menu screen. This menu contains all of the drink selections available from the machine. Use the ▲ (up) and ▼ (down) keys on the drink selection keypad to scroll through the menu until the required selection is highlighted.

7. Press the ↵ (Edit) key on the keypad to enter the highlighted selection e.g. chocolate. The LCD will display the screen as shown opposite. This menu displays both the total £ amount and total vend count as previously described.



N.B. Individual **By Product** screens also display the price set for the selection as shown.

The operator can then scroll through the list displayed using the ▲ (up) and ▼ (down) keys on the drink selection keypad and log the audit data.

8. When complete, press the **X** (Exit) key on the drink selection keypad to return the machine to the previous screen. The operator can then access further selections using the procedure described above.

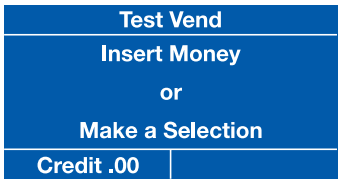
9. To return the machine to standby mode, press the **X** (Exit) key repeatedly until the LCD displays the standby screen.

N.B. In order to view and then clear data from the Resettable Sales Data menu, it is necessary for the operator to access the menu via the Operators Program.

5.6 Switch 6 - Test Vend

The **Test Vend** switch allows the operator to vend a drink from the machine to ensure correct operation after cleaning or maintenance.

1. When the switch is pressed and released the LCD will display the screen as shown opposite. The operator then presses a drink selection button followed by the **START** button to begin the vend sequence.



2. Ensure that the selection is correct, has not under/overfilled the cup and most importantly, tastes good!

3. Press the **X** (Exit) key on the drink selection keypad to exit from the Test menu and return to stand-by mode.

5.7 Switch 7 - Cup Test

This switch allows the operator to test the operation of the cup drop unit after refilling the cup stacks. When the switch is pressed the cup drop solenoid is operated and a cup is ejected from the cup drop unit. This function ensures that the mechanism is working correctly.

5.8 Switch 8 - Park Head

When this switch is pressed, the dispense head moves to its fully extended position and stops. Press the switch again to return the dispense head to its correct (homed) position.

N.B. It is necessary for the operator to wait for a few seconds between each key press to allow the machine to respond accordingly.

5.9 Switch 9 - Fill Tank (Espresso Machines)

When this switch is pressed, the machine pumps a measured amount of water through the system - approximately 400ml, heating it as it does so. This ensures that heated water is immediately available when a drink is selected. This switch should also be used to purge any water left in the system after the machine has been moved or shut down for any length of time.

5.10 Switch 10 - Boiler Cool Down (Espresso Machines)

This switch allows an engineer to work safely on the water system and should not be used by the operator.

5.11 Switch 11 - CoEx® Tablet Clean (Espresso Machines)

This switch when pressed, initiates the CoEx® brewer tablet cleaning routine. Crane Merchandising Systems recommends that this brewer cleaning routine should be carried out on a **weekly** basis (see page 25 for full details).

5.12 Switch 12 - CoEx® Waste Counter Reset (Espresso Machines)

Every time that the coffee waste container is emptied the waste counter must be reset. Press button 12 on the service keypad. Two audible bleeps confirm that the counter has been reset to zero.

Section 6 - Programming Mode

6.1 Drink Selection Keypad

Programming mode utilises the drink selection keypad, as defined in the illustration below, and allows the operator to view and alter stored data within the machines memory. During programming the keys are used as follows:

Keys 0-9 Used for entering numerical data

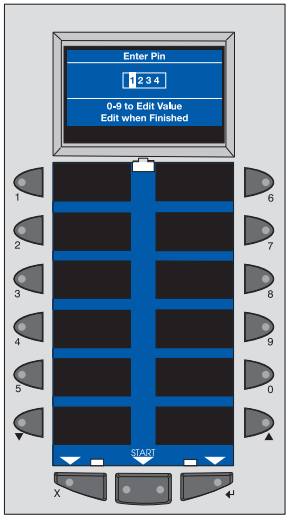
▲ For indexing up in a program, or incrementing data

▼ For indexing down in a program, or incrementing data

↵ (Edit) Used to select and enter the highlighted menu and to save data to machines memory

X (Exit) To return to the previous menu screen

START Press to 'set all' or 'clear all' data or begin a test sequence.



6.2 Menu Display

The **Genesis** features our new interactive menu display. The multi line LCD display helps to make navigating the programming menu structure easy and intuitive. It is used to display programming information and will change according to the type of data being updated.

1. The top line of the screen is the Menu title.

2. Selected items are highlighted in white. Press the ▲ (up) or ▼ (down) keys on the drink selection keypad to highlight an item.

3. Press the ↵ (Edit) key to select the item. In this example, pressing the the ↵ (Edit) key will display the **Mug Discount** screen.

4. The bottom line of the screen will often show important information. In certain configuration menus it will display the current value for the selected item. In the example shown the screen is showing that the current **Mug Discount** is set at

0.05p. This is a useful way to quickly check stored settings and also confirm that a value has been altered correctly.

5. To return to the **Main Menu** from any screen, simply press the **X** (Exit) key until you reach the **Main Menu**.

6.3 Accessing the Programming Mode

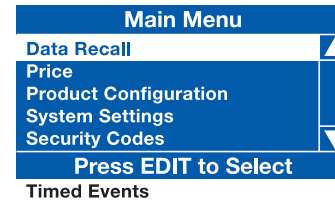
1. Open the front door of the machine and insert the safety key to restore power to the machine. The machine is now ***on***.

2. Press the **Program Entry** key (1) on the service keypad, located inside the door (see page 23 for details). The LCD will display the screen as shown opposite. Enter the 4 digit operators entry pin code using the drink selection keypad.

N.B. The factory default code is entered by pressing the sequence 2-2-2-2. You may be issued with your own personalised code.

3. Press the ↵ (Edit) key. Providing the operator has entered the code correctly, the LCD will display the screen as shown opposite.
Press the ↵ (Edit) key to access the operators program or **X** (Exit) key to return the machine to standby mode

4. The LCD on the front of the machine will display the top level programming menu screen - **Main Menu**. The first available menu **Data Recall** is highlighted indicating that it can be selected. To move to a different menu press the ▲ (up) or ▼ (down) keys on the drink selection keypad until the required menu is highlighted.



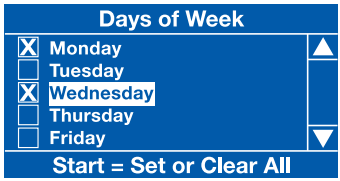
5. With the required menu highlighted, press the ↵ (Edit) key to select it. Using the **Price** menu as an example, the LCD will display the sub menus as shown opposite.

6. Using the ▲ (up) or ▼ (down) keys, the ↵ (Edit) key and the **X** (Exit) key it is possible to easily navigate through all of the menus contained within the Operators Program.

7. To update parameters, key in the actual digits of the number required using the selection keys 0-9. Once the correct parameter has been entered, press the ↵ (Edit) key to overwrite the previous value and save the new parameter in the machines memory. Pressing the **X** (Exit) key will move back to the previous screen.

Certain programming functions require that the operator chooses either one or multiple parameters within a sub program. These can take the form of either check boxes or radio buttons.

8. **Check Boxes:** The example opposite shows the **Days of Week** screen accessed via the **Sanitation Events** Menu which allows the operator to choose multiple days of the week on which a specific function will take place.

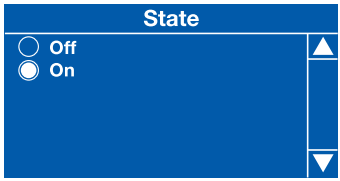


9. Using the ▲ (up) or ▼ (down) keys, scroll through until the required day is highlighted as shown. Pressing the ↵ (Edit) key will select the day, indicated by an X appearing in its adjacent box.

   Continue until all required days have been selected. Pressing the **X** (Exit) key will move back to the previous screen and save the new settings to the machines memory.

   N.B. Pressing the START key on the drink selection keypad will check all boxes if empty or clear all boxes if checked.

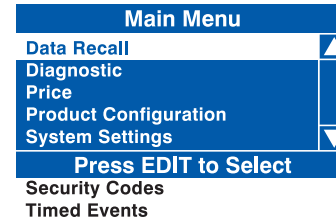
10. **Radio Buttons:** The example opposite shows the **State** screen accessed via the **Timed Events Menu** which requires the operator to select one of the options shown. Use the ▲ (up) or ▼ (down) keys to set the required option followed by the ↵ (Edit) key to store/save it (indicated by the filled radio button).



All operator programming for the Genesis range follows the procedures as described above. Specific program actions are described fully in the following section.

Section 7 - Operators Program

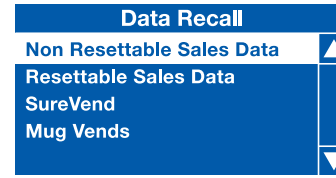
To access the Operators Program, enter the programming mode as described in section 6. Once in the Operators Program the LCD on the front of the machine will display the top level programming menu screen - **Main Menu**. There are seven top level menu items as shown opposite.



Using the ▲ (up) or ▼ (down) keys, ↵ (Edit) key and **X** (Exit) key on the drink selection keypad the operator can navigate quickly and easily through the operators program menus as described in section 6.

7.1 Data Recall Menu

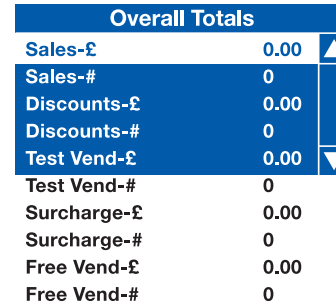
Entry into this menu allows the operator to view Non-Resettable and Resettable Sales Data, view data relating to the number of Mug Vends and (if feature enabled) view SureVend™ assisted vend information. The Resettable Sales Data, Mug Data and SureVend™ Data menus all contain an extra menu which allows the operator to delete the current data from the machines memory.



1. **Non Resettable Sales Data:** This menu allows the operator to view and record monetary and sales values. This data cannot be reset and will remain intact for the service life of the controller board.

1. From the **Data Recall** screen highlight **Non Resettable Sales Data** and press the ↵ (Edit) key. The LCD will display the screen as shown opposite. From this menu the operator can view data for the **Overall Totals** (highlighted) or **By Product**.

2. To view the **Overall Totals** screen, press the ↵ (Edit) key on the drink selection keypad. This menu displays both the total £ amount and total vend counts for the following data:
   - Sales
   - Discount
   - Test Vend
   - Surcharge
   - Free Vend



For example:

Sales-£	Displays the total machine sales in £
Sales-#	Displays the total number of machine vends. This value includes normal, discount and surcharge vend totals.
Discount-£	Displays the total monetary value of all discounts in £
Discount-#	Displays the total number of discounted vends
Test Vend-£	Displays the total monetary value of all test vends in £
Test Vend-#	Displays the total number of test vends
Surcharge-£	Displays the total monetary value of all surcharges in £
Surcharge-#	Displays the total number of surcharge vends
Free Vend-£	Displays the total monetary value of all free vends in £
Free Vend-#	Displays the total number of free vends

N.B. All sales data is presented in a format required by the latest European Vending Association Data Transfer Standards (EVA DTS).

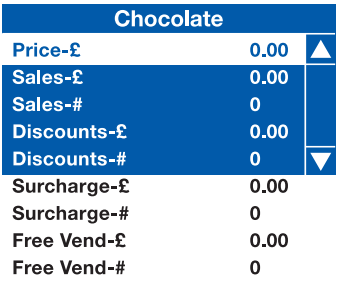
N.B. Surcharge data fields are not supported by Genesis machines.

3. Scroll through the list displayed using the ▲ (up) and ▼ (down) keys on the front panel and log the audit data. When complete, press the **X** (Exit) key on the drink selection keypad to return to the **Non Resettable Sales Data** menu screen.

4. The operator can also view and log audit data by individual product. Press the ▼ (down) key on the drink selection keypad to highlight **By Product** on the **Non Resettable Sales Data** menu screen.

5. Press the ↵ (Edit) key on the keypad to enter the **By Product** menu screen. This menu contains all of the drink selections available from the machine. Use the ▲ (up) and ▼ (down) keys on the drink selection keypad to scroll through the menu until the required selection is highlighted.

6. Press the ↵ (Edit) key on the keypad to enter the highlighted selection e.g. chocolate. The LCD will display the screen as shown opposite. This menu displays both the total £ amount and total vend count as previously described.



N.B. Individual **By Product** screens also display the price set for the selection as shown.

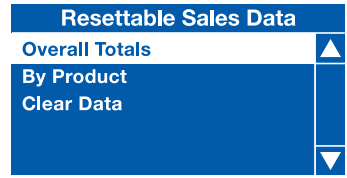
The operator can then scroll through the list displayed using the ▲ (up) or ▼ (down) keys on the drink selection keypad and log the audit data.

7. When complete, press the **X** (Exit) key on the drink selection keypad to return the machine to the previous screen. The operator can then access further selections using the procedure described above.

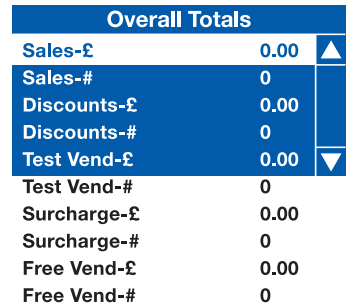
8. To return the machine to standby mode, press the **X** (Exit) key repeatedly until the LCD displays the standby screen.

2. Resettable Sales Data: This menu contains similar data to the Non Resettable Sales Data menu and allows the operator to view and record monetary and vend counts. However, once viewed and recorded, data from this menu can be cleared from the machines memory.

1. From the **Data Recall** screen, highlight **Resettable Sales Data** and press the ↵ (Edit) key. The LCD will display the screen as shown opposite. From this menu the operator can view data for **Overall Totals** (highlighted) or **By Product**. The menu also allows the operator to delete all resettable data via the **Clear Data** menu.



2. To view the **Overall Totals** screen, press the ↵ (Edit) key on the drink selection keypad. This menu displays both the total £ amount and total vend count (since the last time it was cleared) for the following data:



- Sales
- Discount
- Test Vend
- Surcharge
- Free Vend

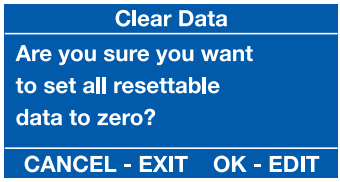
N. B. Please see page 36 for detailed descriptions of these data fields.

3. Scroll through the list displayed using the ▲ (up) and ▼ (down) keys on the front panel and log the audit data. When complete, press the **X** (Exit) key on the drink selection keypad to return to the **Resettable Sales Data** menu screen.

4. The operator can also view and log resettable monetary and vend data by individual product. Press the ▼ (down) key on the drink selection keypad to highlight **By Product** on the **Resettable Sales Data** menu screen. Follow the procedure as described previously to view data for individual drink selections.

5. Once the operator has viewed and recorded required information from the **Resettable Sales Data** menu, this data can be deleted via the **Clear Data** sub menu.

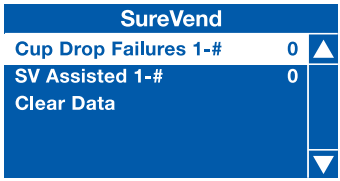
6. From the **Resettable Sales Data** screen, highlight the **Clear Data** sub menu using the ▼ (down) key and press the ↵ (Edit) key. The LCD on the front of the machine will display the screen as shown opposite, warning the operator that all data will be deleted.



Either press the ↵ (Edit) key to clear the data or press the **X** (Exit) key to exit the menu without clearing the data.

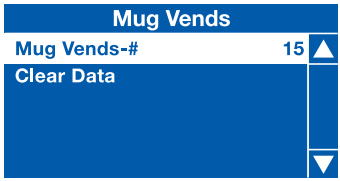
3. SureVend: This menu becomes available when SureVend is enabled via the **Product Configuration** menu (see page 41).

1. From the **Data Recall** menu scroll down and highlight **SureVend** then press the ↵ (Edit) key. The LCD will display the screen as shown opposite. From this menu screen the engineer can view and record the number of cup drop failures that SureVend has logged and also the number of SureVend assisted vends.



2. Once the operator has viewed and logged the data it can be cleared via the **Clear Data** menu as described previously.

4. Mug Vends: This menu displays the number of vends that the machine has made without dropping a cup. Once the operator has viewed and logged the data it can be cleared via the **Clear Data** menu as described above.



7.2 Diagnostic Menu

1. Should a fault occur within the machine, the LCD will display a fault message and in some cases the machine may become inoperable. By accessing the **Diagnostic** menu and viewing the fault description the operator can in most cases clear the fault and quickly bring the machine back into service.

2. When the fault cannot be easily remedied by the operator and requires the services of an approved engineer, the diagnostics screen text displayed enables the engineer to quickly and easily locate and repair the problem, reducing machine

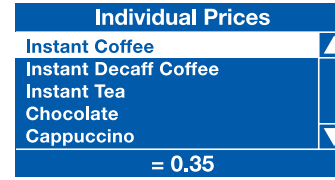
down time.

7.3 Price Menu

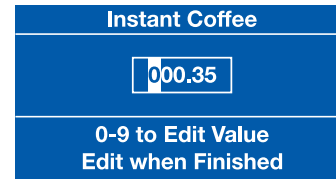
Entry into this menu allows the operator to enter individual prices for each drink selection available, one price for all drink selections and set a discount to be applied for customers who use their own cup/mug. The menu also contains a sub menu which allows the operator to view the highest and lowest price set in the machines memory. **N.B.** Values entered via this menu are only applicable to machines fitted with a coin/card system.

1. **Individual Prices:** This sub menu allows the operator to set an individual price for each drink selection available from the machine. With **Individual Prices** highlighted as shown opposite, press the ↵ (Edit) key to access the menu.

Upon entry into this sub menu, all drink selections available from the machine are listed along with the current drink price for the highlighted selection. The example shown illustrates an Instant Coffee selection with a price set currently at 35p.



To change the price of the highlighted selection, press the ↵ (Edit) key. The LCD will change and display the screen as shown. To update the price, e.g. increase to 45p, press the sequence 0-0-0-4-5 using the appropriate number keys on the drink selection keypad.

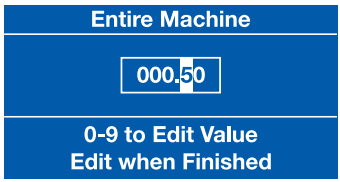


Press the ↵ (Edit) key to return to the Individual Prices screen and verify that the new price displays in the status line along the bottom of the display. Use the ▲ (up) or ▼ (down) keys to highlight further selections.

2. **Entire Machine:** This sub menu allows the operator to set a single price for all selections available from the machine. When highlighted from within the Price menu, the LCD will display the screen, with the current value in the status line (e.g. 40p), as shown.

Tip: If most selections are to be sold at the same price, use this menu to quickly set the entire machine to this price, then go to **Individual Prices** (above) to

adjust prices for individual selections.



Press the ↵ (Edit) key to access the **Entire Machine** sub menu. To update the value, e.g. set a price of 50p, press the sequence 0-0-0-5-0 using the appropriate number keys on the drink selection keypad. Press the ↵ (Edit) key to return to the **Price** menu screen and verify that the new price displays in the status line along the bottom of the display.

N.B. Entering a single price for the entire machine will override any individual prices previously programmed.

3. **Mug Discount:** This sub menu allows the operator to program a discount value against all drink selections for customers who use their own cup/mug.

When a customer places their own cup into the dispense area and selects a drink, the **SureVend™** product delivery sensors will detect the cup and disable the cup drop mechanism. The price set for **Mug Discount** is then subtracted from the price of the drink selected and the appropriate change/credit returned to the customer.

N.B. It is important to ensure that any value entered for a mug discount is supported by the coin mechanism fitted to the machine, eg if a mug discount is set at 2p but the lowest coin available from the coin mechanism is 5p, the machine will not return the discount to the customer.

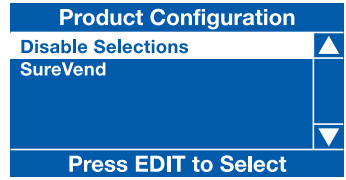
Highlight the **Mug Discount** sub menu from within the **Price** menu. The LCD will display the screen, with a current value in the status line (e.g. 5p), as shown. Press the ↵ (Edit) key to access the **Mug Discount** sub menu.

To enter a discount value, e.g. 10p, press the sequence 0-0-0-1-0 using the appropriate number keys on the drink selection keypad. The LCD will change and display the screen as shown. Press the ↵ (Edit) key to return to the **Price** menu screen and verify that the new price displays in the status line along the bottom of the display.

4. **View High/Low Price:** This sub menu allows the operator to view the highest and lowest values in force, programmed via the Individual Prices sub menu.

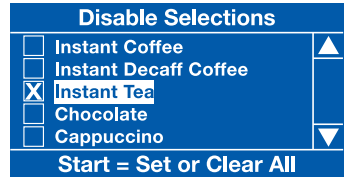
N.B. If a single price is currently in force, this value will be displayed in both fields.

7.4 Product Configuration Menu



Entry into this menu allows the operator to disable drink selections and turn **SureVend™** on or off. Upon entry into the **Product Configuration** menu the LCD will display the screen as shown.

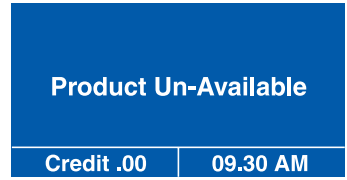
1. Disable Selections: This sub menu allows the operator to disable individual or all drink selections if necessary. With Disable Selections highlighted, press the ↵ (Edit) key to access the menu.



1. Upon entry into the menu the LCD will display the screen as shown. Using the ▲ (up) or ▼ (down) keys, scroll through the menu until the required drink selection is highlighted. Pressing the ↵ (Edit) key will select the drink, indicated by an X appearing in its adjacent box.

2. If necessary continue until all required drink selections have been checked. Pressing the **X** (Exit) key will move back to the **Product Configuration** screen and save the new parameters to the machines memory.

   N.B. Pressing the **START** key on the drink selection keypad will check all boxes if empty, disabling all drink selections or clear all boxes if previously checked.

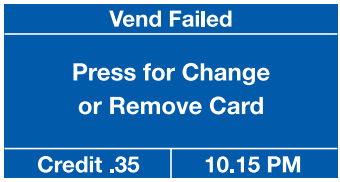


3. Once the machine has returned to standby mode, should a customer press for a selection that has been disabled, the machine will display the following screen before returning to standby mode.

2. SureVend: Entry into this menu allows the operator to turn the SureVend™ product delivery sensor ***on*** or ***off***.

SureVend™ Overview: SureVend™ ensures that a cup is always available in the cup station before any money is collected or product delivered. The sensing system is a beam of infra-red light across the cup station that is broken by a cup as it falls into position from the cup drop unit, or by a customers own mug placed in the dispense area.

The SureVend™ software monitors the cup station sensor during the time that the cup ring is operated and for three seconds afterwards. If a cup is not detected the software will then attempt to drop a cup a second and if necessary, a third time. After three failed vend attempts the cup ring is placed temporarily out of service. The machine will beep once and the LCD will display the **Vend Failed** message (if set to Pay Vend mode).

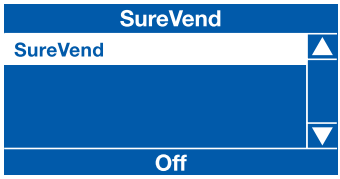


Customers can now get their money back by pressing the coin return button or removing their card. The LCD will change and display the message opposite. The machine remains in service but will not vend a cup from the cup drop unit.

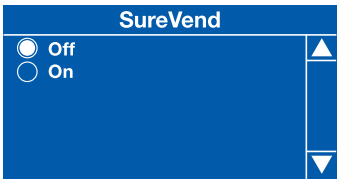
To clear the message and return to standby mode, enter the Diagnostic menu (see page 38) and press the start key twice to clear each SureVend™ error displayed. Check and if necessary, clear the cup drop unit and ensure correct operation before leaving the machine.

To configure SureVend™, proceed as follows:

1. From the **Product Configuration** menu highlight **SureVend** and press the ↵ (Edit) key. By default SureVend™ is factory set to **On** as indicated by the status line at the bottom of the screen.



2. To disable SureVend™, press the ↵ (Edit) key to enter the **SureVend On/Off** screen. Use the ▲ (up) key to select **Off** (indicated by the filled radio button).



3. Press the ↵ (Edit) key to confirm the selection and return to the **SureVend** screen. Verify that the status line at the bottom of the screen displays **Off** when **SureVend** is highlighted.

4. Pressing the **X** (Exit) key will move back to the **Product Configuration** screen and save the new parameter to the machines memory.

7.5 System Settings Menu

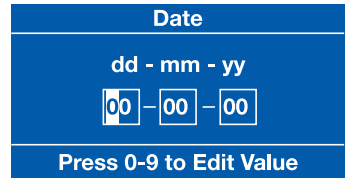
This menu allows the operator to set the current time and date, set idle screen display options and view the software version installed in the machine.

1. Clock: The machine displays the current time in either 12 or 24 hour format.

Upon entry to the System Settings menu, the **Clock** sub menu is highlighted. Press the ↵ (Edit) key to access the Clock sub menu screen. This menu allows the operator to set the date, time and daylight saving via 3 separate sub menus.

N.B. The current date (when highlighted) and time (when highlighted) held in the machines memory are displayed in the status line at the bottom of the screen.

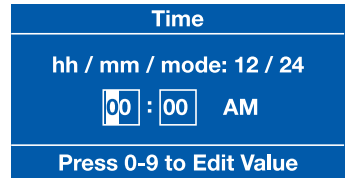
1. **Date:** Press the ↵ (Edit) key to enter the Date menu. The date is displayed in day, month, year format. To set the date, e.g. 27th January 2004, press the sequence 2-7-0-1-0-4 using the appropriate number keys on the drink selection keypad.



N.B. The text '**Press 0-9 to Edit Value**' displayed in the status line at the bottom of the screen will alternate with the text '**Press Start To Change Mode**'. Pressing the **START** button on the drink selection keypad allows the date to be displayed in month, day, year format.

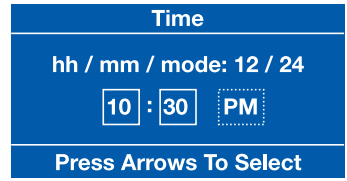
Pressing the ↵ (Edit) key will move back to the **Clock** menu screen and save the date to the machines memory. Confirm that the status line at the bottom of the screen displays the correct date when **Date** is highlighted.

2. **Time:** From the **Clock** menu screen press the ▼ (down) key to highlight the **Time** menu followed by the ↵ (Edit) key. The LCD will display the screen as shown opposite.



By default the time is displayed in 12 hour format. To enter a time of 10:30 PM press the sequence 1-0-3-0 on the drink selection keypad.

As the operator presses the final zero, the AM value will appear within a dotted box and the text at the bottom of the LCD will now read '**Press Arrows To Select**'. Press the ▲ (up) or ▼ (down) key until PM appears in the box.



Pressing the ↵ (Edit) key will move back to the **Clock** menu screen and save the new time to the machines memory. Confirm that the status line at the bottom of the screen displays the correct time when **Time** is highlighted.

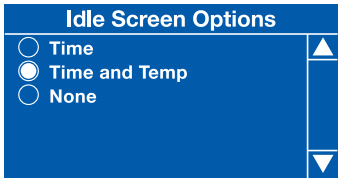
N.B. When set to 12 hour format, the program will only allow the operator to

set the numbers 0 or 1 in the first field. Once the number 24 has been entered via the ▲ (up) or ▼ (down) keys to indicate 24 hour format, the operator can reset the first two values to reflect 10:30 PM in 24 hour format e.g. 22:30.

2. Idle Screen Options: This menu allows the operator to configure the LCD so that it displays either the time (all models) or the time and water temperature (instant and freshbrew models) with the standby message when idle.
To configure the idle screen options, proceed as follows:

1. From the System Settings menu press the down (▼) key to highlight **Idle Screen Options** and press the ↵ (Edit) key to access the menu.

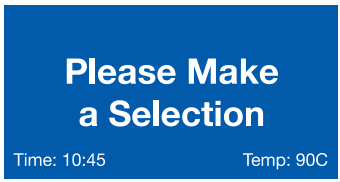
2. Press the ▼ (down) key to highlight the required option, eg Time and Temp (indicated by the filled radio button). The LCD will display the screen as shown opposite.



   N.B. Time and Temp option is not available on espresso machines.

3. Press the ↵ (Edit) key to return to the **System Settings** screen. With Idle Screen Options highlighted, verify that the status line confirms the option is set to Time and Temp.

4. Press the **X** (Exit) key until the machine exits the operators program into standby mode. The LCD will display the standby message with the time and date as shown.



3. Software Version: The Software version menu displays the version number of the software installed and is for information only. The menu also displays the current time and date.

7.5 Security Codes Menu

The security code for entry into the Operators Program is factory set so that the operator presses button 1 on the service keypad followed by the sequence 2-2-2-2 on the drink selection keypad. On no account should this code be altered without first consulting your supervisor or manager.

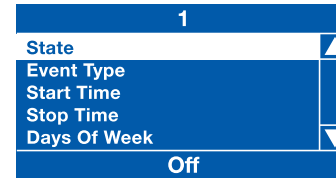
7.6 Timed Events Menu

1. Time of Day Events: From this menu the operator can set up inhibited vend periods, free vend periods and discounted vend periods. The following example describes how the operator can program the machine to free vend specific drink selections between 10.30 am and 2:30 pm on week days.

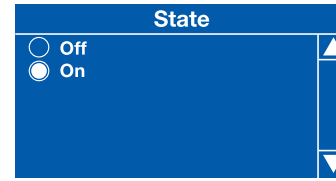
1. From the **Main Menu** press the ▼ (down) key until **Timed Events** is highlighted then press the ↵ (Edit) key twice to access the **Time of Day** menu screen. The LCD will display the screen as shown.

2. Although event 1 is shown as **Inhibit**, it is possible for the operator to set event 1 as the first **Free Vend** period.

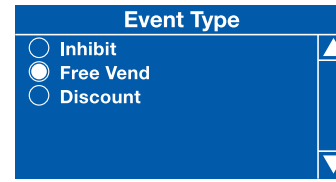
3. Press the ↵ (Edit) key to access the menu. The LCD will display the screen as shown. By default the current **State** is set to **Off** as indicated by the status line at the bottom of the screen.



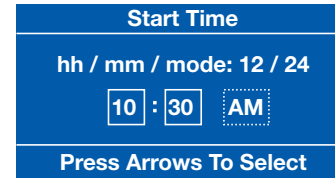
4. Press the ↵ (Edit) key to access the **State** sub menu. Using the ▼ (down) key, set the state to **On** (indicated by the filled radio button). Press the ↵ (Edit) key to return to the **Event 1** screen. Verify that the status line confirms the State is set to On.



5. Press the ▼ (down) key to highlight **Event Type** and press the ↵ (Edit) key to access the menu. Using the down (▼) key, set the Event Type to **Free Vend** (indicated by the filled radio button). Press the ↵ (Edit) key to return to the **Event 1** screen. Verify that the status line confirms the Event Type is set to Free Vend.

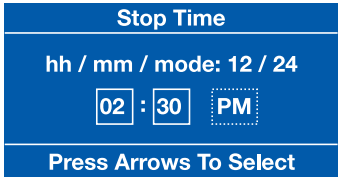


6. Press the ▼ (down) key to highlight **Start Time** and press the ↵ (Edit) key. From this menu the operator sets the time at which the free vend period will start. Press the sequence 1-0-3-0, using the drink selection keypad, to set the time. If necessary use the ▲ (up) or ▼ (down) key until **AM** appears in the dotted box.



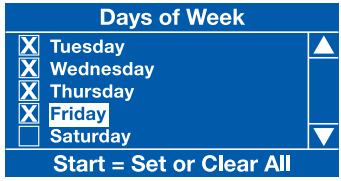
7. Press the ↵ (Edit) key to return to the **Event 1** screen. Verify that the correct start time is displayed in the status line at the bottom of the screen.

8. Press the ▼ (down) key to highlight **Stop Time** and press the ↵ (Edit) key. From this menu the operator sets the time at which the free vend period will end. Press the sequence 0-2-3-0, using the drink selection keypad, to set the time. If necessary use the ▲ (up) or ▼ (down) key until **PM** appears in the dotted box.



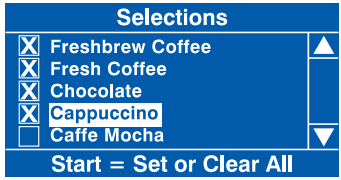
9. Press the ↵ (Edit) key to return to the **Event 1** screen. Verify that the correct stop time is displayed in the status line at the bottom of the screen.

10. Press the ▼ (down) key to highlight **Days Of Week** and press the ↵ (Edit) key. The operator can now set the days on which the free vend period will take place. Upon entry to the sub menu, the first day, Monday will be highlighted with an empty box. Pressing the ↵ (Edit) key will select the day, indicated by an X appearing in its adjacent box.



Using the ▼ (down) key and the ↵ (Edit) key, highlight and select additional days of the week that the free vend period will take place. When complete press the **X** (Exit) key to return to the **Event 1** screen.

11. Press the ▼ (down) key to highlight Selections and press the ↵ (Edit) key. The engineer can now set the drink selections that will be available during the free vend period. Upon entry to the sub menu, the Freshbrew Coffee selection will be highlighted with an empty box. Pressing the ↵ (Edit) key will select the day, indicated by an X appearing in its adjacent box.



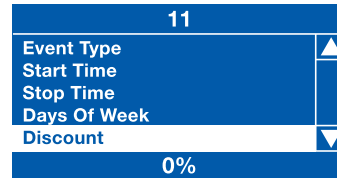
Using the ▼ (down) key and the ↵ (Edit) key, highlight and select additional drink selections that will be available during the free vend period.

Tip - Items 10 & 11: To set the required days/selections quickly, press the **START** key to check all boxes, then using the ▼ (down) key, scroll and highlight the days/selections not required and press the ↵ (Edit) key to remove the X from the corresponding box.

11. Press the **X** (Exit) key three times to return to the **Timed Events Menu**. Using the previous sequence the operator can quickly and easily set up additional free vend periods and inhibit vend and/or discount vend periods if required.

12. When setting up a discount price period it is necessary for the operator to enter a value for the discount. Follow the procedure as described previously to enter a discount vend period and set the state, start time, stop time and days of the week that the event will occur.

13. The operator can now enter a **Discount** menu in order to enter a discount value. The LCD will display a screen similar to the one shown opposite. With **Discount** highlighted, press the ↵ (Edit) key to access the Discount screen.



14. To enter the discount value, e.g. 50%, press the sequence 5-0 using the appropriate number keys on the drink selection keypad. Press the ↵ (Edit) key to return to the **11** (Discount) screen and verify that the status line displays the discount percentage value entered.

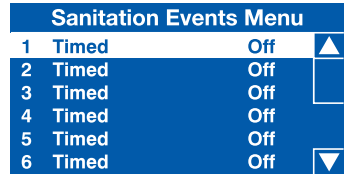
N.B. When machine is fitted with a coin mechanism, please ensure that discount value entered can be supported by the coin tubes.

15. Press the **X** (Exit) key three times to return to the **Main Menu** screen.

2. Sanitation Events Menu: This sub menu allows the operator to select periods when the machine will automatically flush through the water system via the 6 timed and 6 post vend flush periods available. The default setting for all flush periods is **Off**.

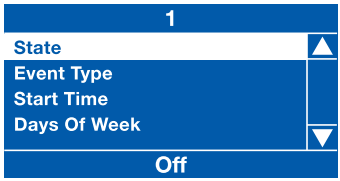
1. From the **Main Menu** press the ▼ (down) key until **Timed Events** is highlighted then press the ↵ (Edit) key.

2. Once in the **Timed Events** menu press the ▼ (down) key to highlight **Sanitation Events Menu** then press the ↵ (Edit) key. The LCD will display the screen as shown.

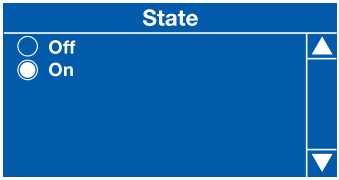


The following example describes how the operator can program a timed event to flush the water system at 07.00 am, everyday.

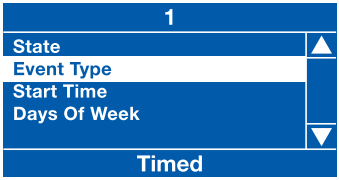
1. To set up the first timed flush, press the ↵ (Edit) key to access the **I Timed** sub menu. The LCD will change and display the screen as shown. By default the current **State** is set to **Off** as indicated by the status line at the bottom of the screen.



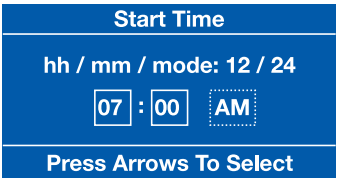
2. Press the ↵ (Edit) key to access the **State** sub menu. Using the ▼ (down) key, set the state to **On** (indicated by the filled radio button). Press the ↵ (Edit) key to return to the **I** (Timed) screen. Verify that the status line confirms the State is set to On.



3. Press the ▼ (down) key to highlight **Event Type**. By default the event is set to Timed as indicated by the text displayed in the status line at the bottom of the screen. Therefore it is not necessary for the operator to enter this sub menu.

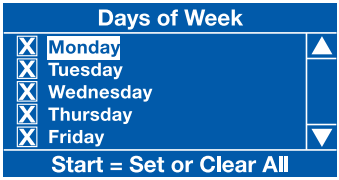


4. Press the ▼ (down) key to highlight **Start Time** and press the ↵ (Edit) key. From this menu the operator sets the time at which the the sanitation event will start. Using the drink selection keypad, press the sequence 0-7-0-0 to set the time. If necessary use the ▲ (up) or ▼ (down) key until **AM** appears in the dotted box.



5. Press the ↵ (Edit) key to return to the **I** (Timed) screen. Verify that the correct start time is displayed in the status line at the bottom of the screen.

6. Press the ▼ (down) key to highlight **Days Of Week** and press the ↵ (Edit) key. From this menu the operator can set the days on which the sanitation event will take place. To select everyday (Monday - Sunday), press the START key on the drink selection keypad. The program automatically places an X in every box indicating that each day is selected.



N.B. To select individual days, scroll through the menu using the ▲ (up) or ▼

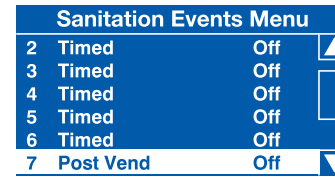
(down) keys until the required day is highlighted. Press the ↵ (Edit) key to select the day, indicated by an X appearing in its adjacent box.

7. Press the **X** (Exit) key three times to return to the **Timed Events Menu**. Using the sequence described above the operator can quickly and easily set up additional sanitation event periods for the machine.

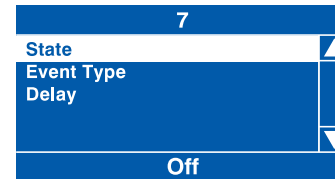
It is also possible for the operator to program up to six post vend sanitation events.

The following example describes how the operator can program a post vend event to flush the water system 12 minutes after each vend.

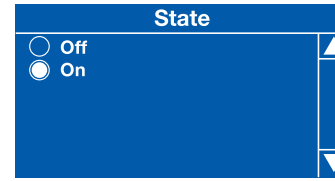
1. From the **Main Menu** press the ▼ (down) key until **Timed Events** is highlighted then press the ↵ (Edit) key. Once in the **Timed Events** menu press the ▼ (down) key to highlight **Sanitation Events Menu** then press the ↵ (Edit) key. Press the ▼ (down) key until the first Post Vend event is highlighted. The LCD will display the screen as shown.



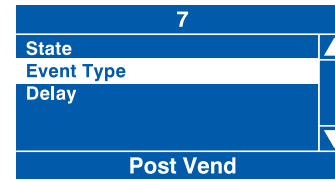
2. With Post Vend highlighted, press the ↵ (Edit) key to access the **7 Post Vend** sub menu. The LCD will change and display the screen as shown. By default the current **State** is set to **Off** as indicated by the status line at the bottom of the screen.



3. Press the ↵ (Edit) key to access the **State** sub menu. Using the ▼ (down) key, set the state to **On** (indicated by the filled radio button). Press the ↵ (Edit) key to return to the **7** (Post Vend) screen. Verify that the status line confirms the State is set to On.

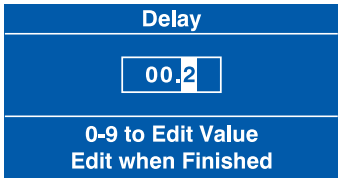


4. Press the ▼ (down) key to highlight **Event Type**. By default the event is set to Timed as indicated by the text displayed in the status line at the bottom of the screen. Therefore it is not necessary for the operator to enter this sub menu.



5. Press the ▼ (down) key to highlight **Delay**. The status line indicates the factory default delay which is set to 0.1hrs (6 minutes). To change the value so that the

machine will self clean 12 minutes after a drink is vended press the ↵ (Edit) key to access the **Delay** sub menu. The LCD will display the screen as shown. Using the drink selection keypad, press the sequence 0-0-2 to set the new delay.



Press the ↵ (Edit) key to return to the 7 (Post Vend) screen. Verify that the status line confirms the Delay is set to 0.2hrs.

6. Press the **X** (Exit) key three times to return to the **Timed Events Menu**. Using the sequence described above the operator can quickly and easily set up additional post vend sanitation event periods for the machine if required.

N.B. A sanitation event, either timed or post vend, dispenses water into the drip tray. If the tray reaches its full limit the machine will be 'Out Of Service'.

Section 8 - Error Messages and Simple Problem Solving

8.1 Error Messages

The table below lists the error messages that may be encountered and, where applicable, offers the operator solutions for curing them.

Safety First! Should the solution given not cure the problem, or the fault requires the assistance of a trained service engineer, DO NOT ATTEMPT TO CURE THE FAULT YOURSELF. Contact your machine supplier for assistance.

Error Message	Cause	Solution
Out Of Cups Please Insert Mug	Cup stacks empty	Refill cup stacks with correct size and type of cup
Sorry Out of Service Mug Sensor Error	Fault with mug sensor	Switch off the power and call engineer
Please Remove Cup	A cup or mug has been left in the vend area	Remove the cup or mug to cancel the error
Sorry Out of Service No IO Comm	Communications fault	Switch off the power and call engineer
Sorry Out of Service Brewer Not Homed	Brewer has not returned to its home position	Switch off the power and call engineer
Sorry Out of Service Brewer Jam	Brewer mechanism faulty	Switch off the power and call engineer
Sorry Out of Service Head Not Homed	Dispense head has not returned to its home position	Switch off the power and call engineer
Sorry Out of Service Head Not Extended	Dispense head has not moved to its extended position	Switch off the power and call engineer
Sorry Out of Service No Monetary Device	The monetary device is not connected or has been configured incorrectly	Switch off the power and call engineer
Sorry Out of Service Temp Probe Fault	The temperature device is disconnected or faulty	Switch off the power and call engineer
Out Of Cups Please Insert Mug	SureVend™ has detected an error with the cup drop unit	Switch off the power and call engineer
Sorry Out of Service Low Water	The machine is filling	Wait for the machine to fill with water
Sorry Out of Service Fill Timeout	The machine has failed to fill with water	Check that the water supply to the machine is connected and turned on
Sorry Out of Service Water Tank Heating	The water is heating to the correct operating temperature	Wait for the machine to heat up and enter standby mode

8.1 Error Messages (Cont'd)

Error Message	Cause	Solution
Sorry Out of Service Waste Tray Full	The waste tray is full	Empty, clean and refit the waste tray
Sorry Out of Service Rinsing	Operator/engineer running the rinse program	Wait until machine completes rinse cycle and returns to standby mode
Sorry Out of Service Out of Coffee	Fresh beans container and/or freshbrew canister empty (Espresso machines)	Refill bean container with fresh beans and/or coffee canister with freshbrew coffee
	Bean hopper shut-off closed	Fully open bean hopper shut-off (see page 13)

8.2 Simple Problem Solving

In the unlikely event of the machine developing a problem, details are given in the table below on how to deal with common faults that can be easily remedied by the operator.

Safety First! Should the remedy given below not cure the problem, or the fault is not listed, DO NOT ATTEMPT TO CURE THE FAULT YOURSELF. Contact your machine supplier for assistance.

Fault	Possible Cause	Remedy
Waste tray overflowing	Level sensor springs under machine incorrectly located or jamming	Ensure that sensor springs are placed correctly in the tray
Incorrect drinks dispensed	Ingredient canisters located incorrectly	Refit canisters into their correct positions
Leaking from dispense area	Mixing system/'O' ring fitted incorrectly	Refit correctly and ensure that all mixing stations are water tight
Blank LCD display	Electricity supply turned off	Ensure electricity supply is turned on at the mains
Cups jamming	Incorrect cup size	Remove cups from cup stack and replace with correct size cups
No change given from change giver (where fitted)	Coin tubes jamming	Clear coin tubes and check for blockage
	Coin tubes empty or below pre-set level	Check and refill coin tubes where necessary

8.2 Simple Problem Solving (Cont'd)

Fault	Possible Cause	Remedy
Brewer wiper arms not removing coffee/tea waste (Freshbrew only)	Brewer chambers refitted incorrectly after cleaning	Refit brewer chambers ensuring that wiper lugs are located correctly (see page 21 for details)
LCD shows 'Selection Not Available' and machine will not vend coffee based drinks (Espresso machines)	Waste counter has reached maximum number of vends dispensed through CoEx® brewer	Empty coffee waste bin and reset waste counter. (See page 31 for details)

8.3 Machine Leaking

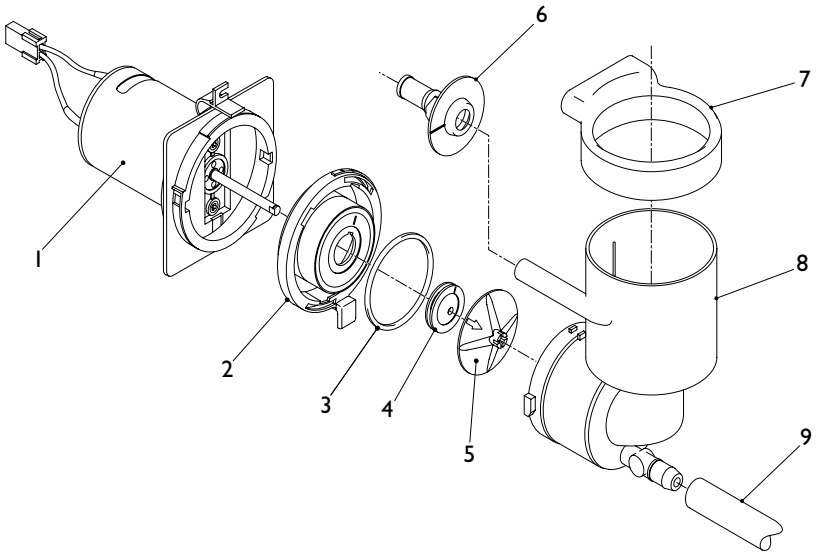
Should the machine develop a leak, switch off the mains water supply at the stop-tap and if safe to do so, switch off the mains electricity supply. Contact your machine supplier for further assistance.

Safety First! Do not attempt to repair the machine yourself.

Section 9 - Recommended Spare Parts

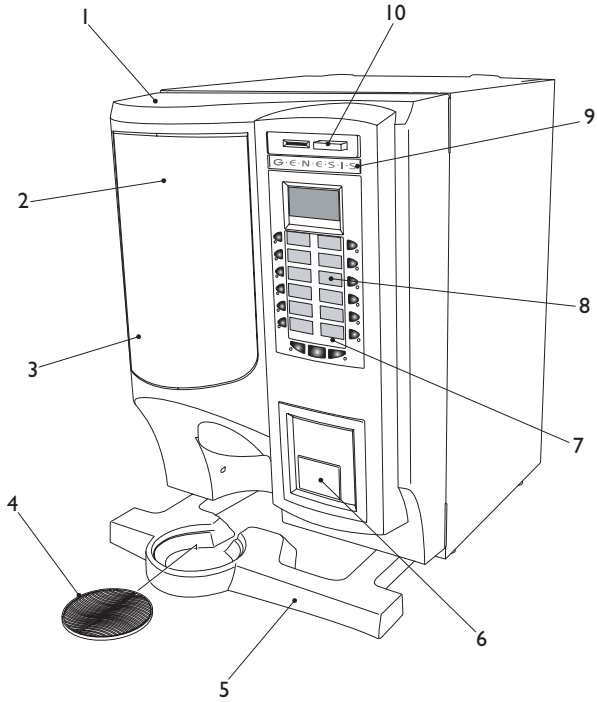
The spares items listed on the following pages are available from your machine supplier and will ensure long and trouble free service from your machine.

9.1 Mixing System Assembly



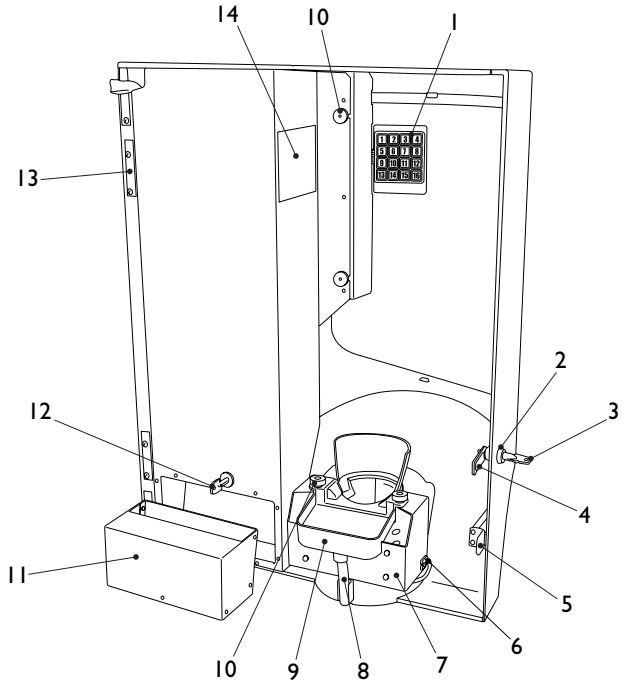
Ref. No.	Part No.	Item Description
1	MO10184000	Whipper motor c/w fixing plate
2	PL10188000	Whipper base
3	SI10343000	Whipper base 'O' ring
4	SI10344000	Whipper base seal
5	PL10185000	Impeller
6	PL10183000	Bowl adaptor
7	PL10187000	Steam trap
8	PL10186000	Mixing bowl chamber
9	SI04345960	Silicon pipe - 10 mm OD

9.2 External View



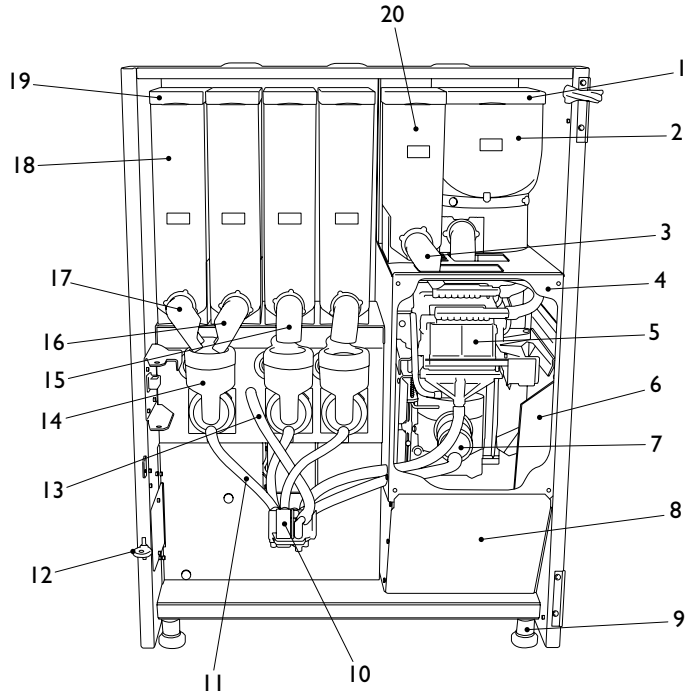
Ref. No.	Part No.	Item Description
1	PL10001310	Door - platinum
2	(i) GR10240000	Graphic panel - aqua blue
	(ii) GR10241000	Graphic panel - slate red
	(iii) GR10242000	Graphic panel - espresso (B_2C)
3	PL10010000	Graphic panel cover - transparent
4	PL10014000	Waste tray grille
5	PL10008000	Waste tray
6	MT10169000	Coin return flap
7	PL10011000	Selection decal cover - transparent
8	(i) PR10236000	Selection backer - aqua blue
	(ii) PR10237000	Selection backer - slate red
	(iii) PR10238000	Selection backer - espresso beans
	(iii) PR10233000	Drink selection decal sheet
	(iv) PR10234000	Price decal sheet - UK
	(v) PR10235000	Price decal sheet - Euro's
9	PR10224000	Genesis name badge
10	PL10005250	Coin reject button

9.3 Door Interior



Ref. No.	Part No.	Item Description
1	EL10025000	Service keypad
2	ME02857000	Door lock
3	ME00993000	Door key - No. 2101
4	MT05222000	Door lock cam
5	MT07119000	Door switch actuator
6	PH10264000	SureVend™ cup sensor loom
7	MT10177000	Cup chute mounting bracket
8	SI01142960	Silicon pipe - 16 mm OD
9	(i) PH04863000	Cup catcher moulding - squat cup
	(ii) PH04864000	Cup catcher moulding - tall cup
10	FA01416000	Thumb nut - M5
11	MT10172000	Cashbox - where fitted
12	(i) ME01859000	Cashbox lock - where fitted
	(ii) ME03333000	Cashbox key - No 300245B - where fitted
	(iii) MT06635000	Cashbox lock cam - where fitted
13	WO07022000	Door hinge
14	PR10239000	Internal decal sheet

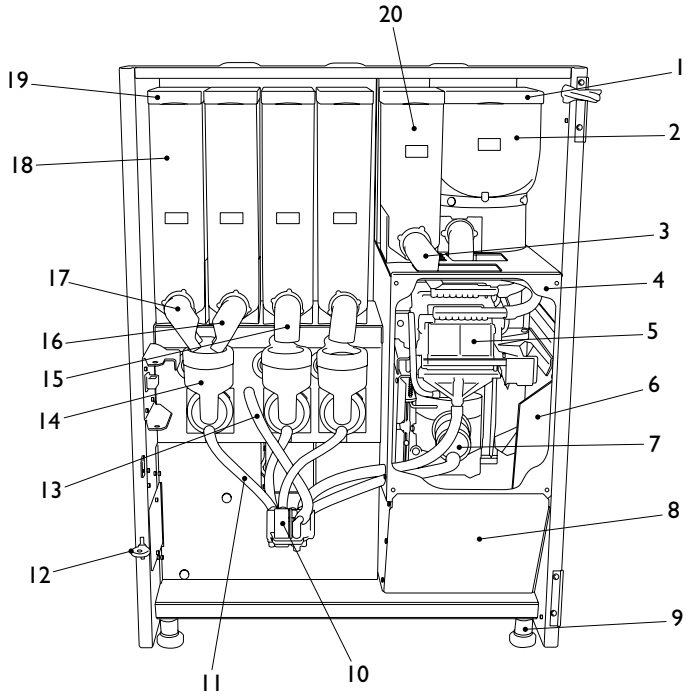
9.4 Internal View - General



N.B. Illustration shows Genesis freshbrew machine

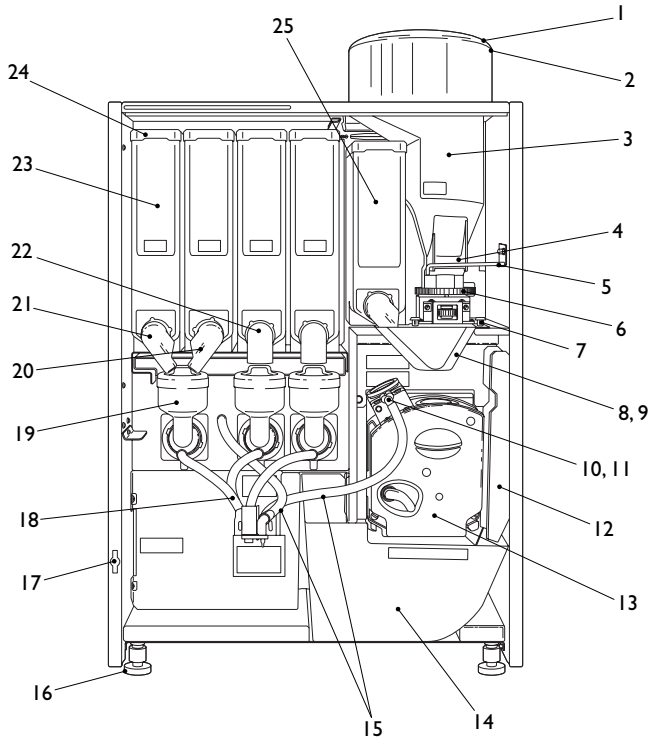
Ref. No.	Part No.	Item Description
1	PL07137000	Canister lid - square
2	PL10156000	Square canister - 215mm high
3	PL10297000	LH Chute - special
4	MT10090000	Brewer cover
5 (i)	ME07000000	Single freshbrew brewer - where fitted
(ii)	ME010022000	Double freshbrew brewer - where fitted
6	MT10110000	Brewer side tray
7	SA06075000	Brewer adaptor
8	PL10280000	Freshbrew waste bucket
9 (i)	ME05281001	Foot
(ii)	FA07112000	Spacer
(iii)	FA10255000	Washer - M10
10	PL05496000	Dispense head block
11	SI01171960	Silicon pipe
12	PL06334000	Safety key
13	SI04345960	Silicon pipe - hot water

9.4 Internal View - General (Cont'd)



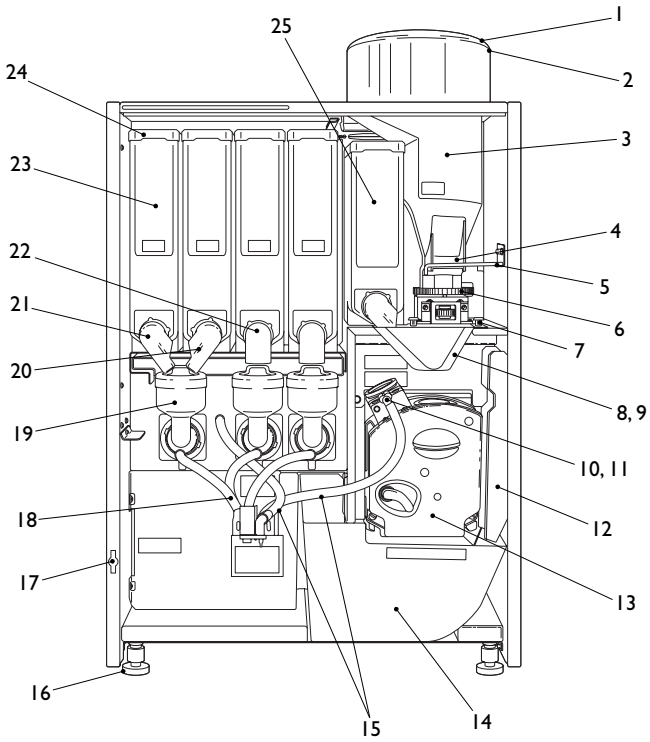
Ref. No.	Part No.	Item Description
14		Mixing system assembly - see page 47
15	PL01128000	Canister chute - straight
16	PL01442000	Canister chute - RH, long
17	PL01441000	Canister chute - LH, long
18	(i) PL10154000	Canister - no agitator
	(ii) PL10153000	Canister c/w agitator
19	PL07138000	Canister lid
20	PL10155000	Canister, 215 mm high - freshbrew tea

9.5 Internal View - Espresso Models



Ref. No.	Part No.	Item Description
1	PL10027000	Bean container lid
2	SI10548000	Container lid seal
3	PL10026000	Bean container
4	PL10028000	Bean container shut off
5	MT10143000	Bean container keep bar
6	MO10108000	Grinder and motor assembly
7	FA07111000	Knurled thumbscrew M4 x 10
8	PL10540000	Coffee chute moulding
9	PL10282000	Coffee chute top cover
10	PL10283000	Coffee outlet spout
11	ME10284000	Coffee filter assembly
12	MT10131000	Waste chute
13	ME10190000	CoEx brewer and mounting bracket
14	PL10550000	Coffee waste bucket
15	SI04345960	Silicon pipe - hot water/coffee

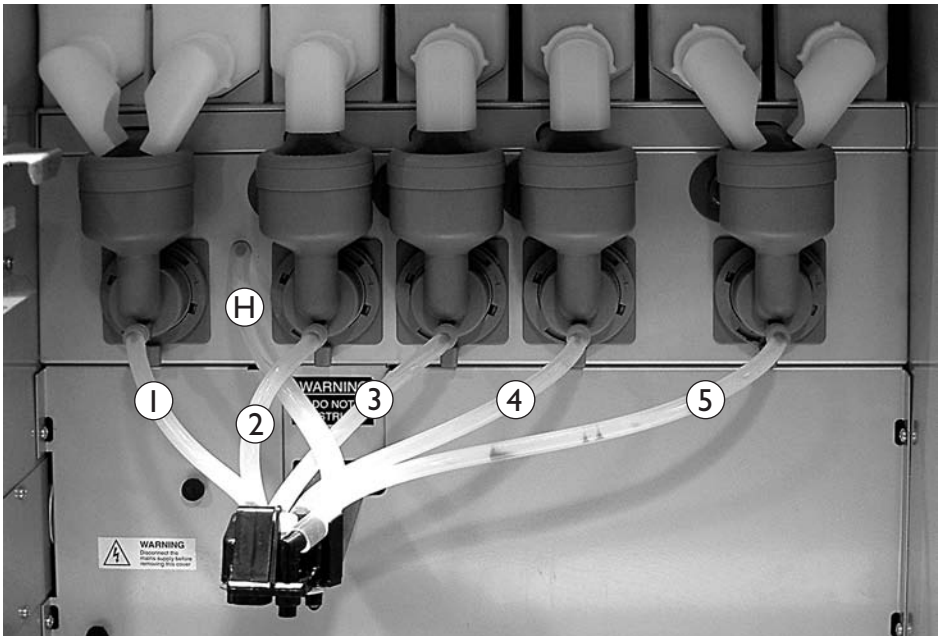
9.4 Internal View - Espresso Models (Cont'd)



Ref. No.		Part No.	Item Description
16	(i)	ME05281001	Foot
	(ii)	FA07112000	Spacer
	(iii)	FA10255000	Washer - M10
17		PI06334000	Service key
18		SI01171960	Silicon pipe
19			Mixing system assembly - see page 51
20		PL01442000	Canister chute - RH, long
21		PL01441000	Canister chute - LH, long
22		PL01128000	Canister chute - straight
23	(i)	PL10154000	Canister - no agitator
	(ii)	PL10153000	Canister c/w agitator
24		PL07138000	Canister lid
25		PL10549000	Canister - freshbrew coffee

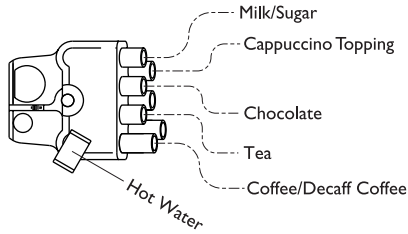
Section 10 - Dispense Pipe Lengths

10.1 Instant - Option 1 Machines

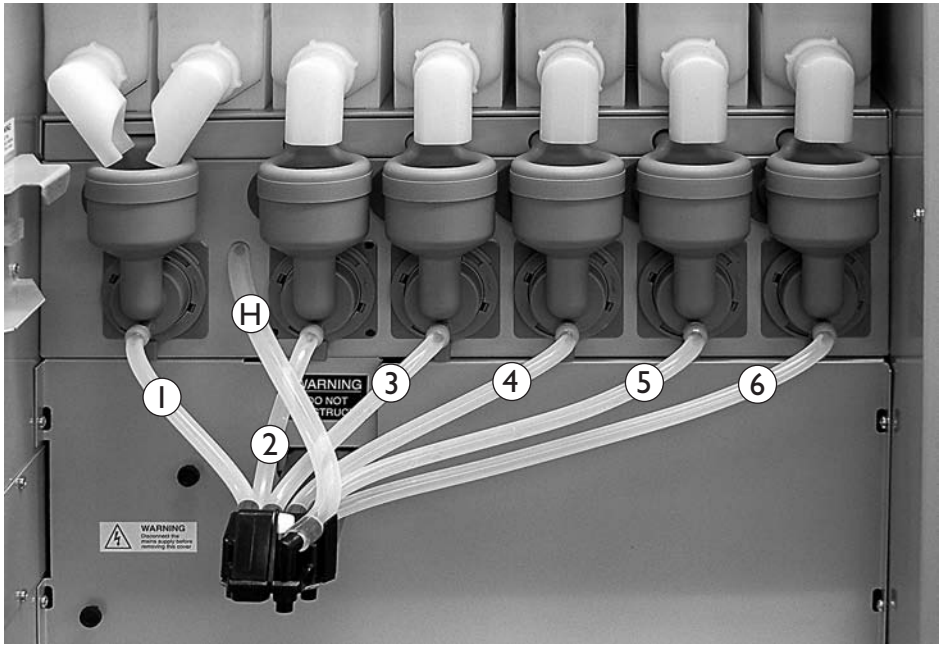


Pipe No	Diameter	Length
1	6 mm I.D. x 10 mm O.D.	170 mm
2	6 mm I.D. x 10 mm O.D.	160 mm
3	6 mm I.D. x 10 mm O.D.	170 mm
4	6 mm I.D. x 10 mm O.D.	210 mm
5	6 mm I.D. x 10 mm O.D.	300 mm

H = Hot Water Dispense Pipe

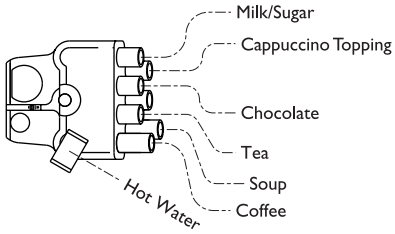


10.2 Instant - Option 2 Machines

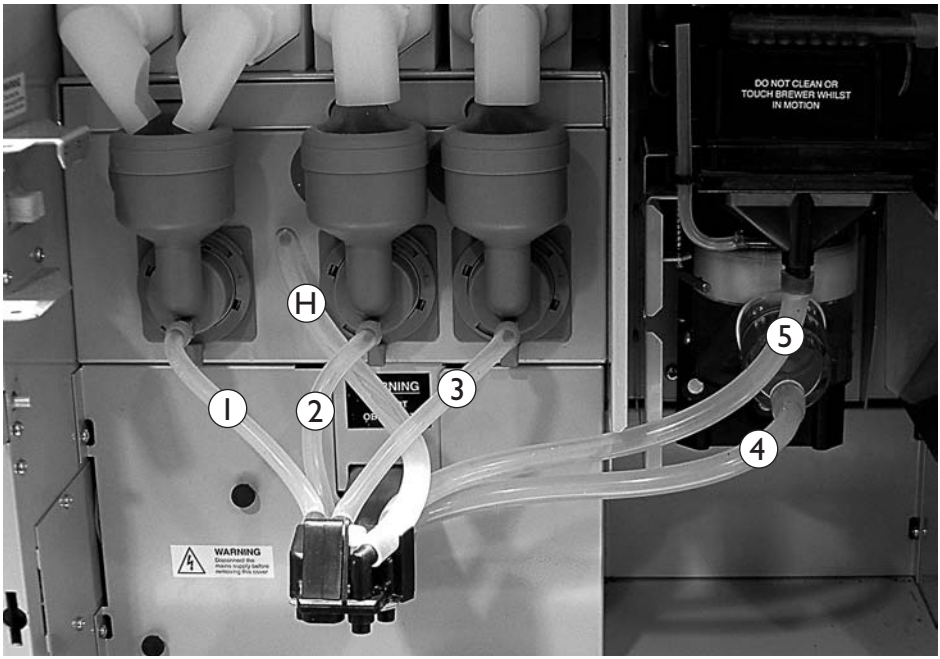


Pipe No	Diameter	Length
1	6 mm I.D. x 10 mm O.D.	170 mm
2	6 mm I.D. x 10 mm O.D.	160 mm
3	6 mm I.D. x 10 mm O.D.	170 mm
4	6 mm I.D. x 10 mm O.D.	210 mm
5	6 mm I.D. x 10 mm O.D.	270 mm
6	6 mm I.D. x 10 mm O.D.	340 mm

H = Hot Water Dispense Pipe

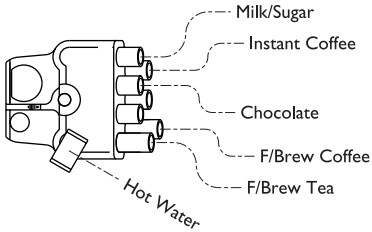


10.3 Freshbrew Machines

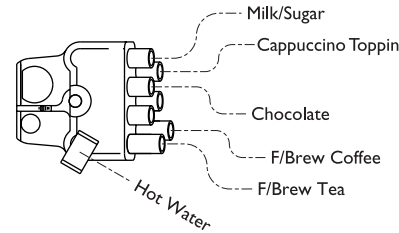


Pipe No	Diameter	Length
1	6 mm I.D. x 10 mm O.D.	170 mm
2	6 mm I.D. x 10 mm O.D.	160 mm
3	6 mm I.D. x 10 mm O.D.	170 mm
4	8 mm I.D. x 13 mm O.D.	250 mm
5	8 mm I.D. x 13 mm O.D.	280 mm

H = Hot Water Dispense Pipe

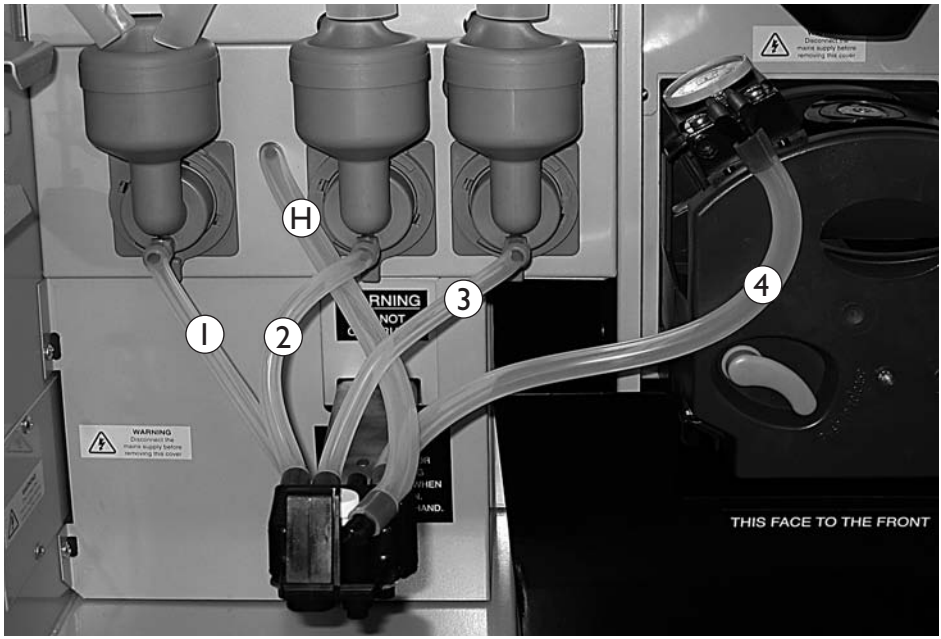


Freshbrew - Option 1



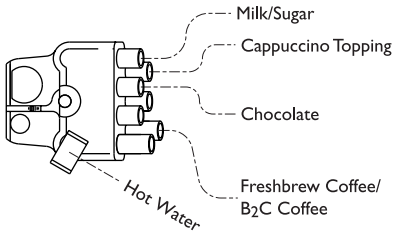
Freshbrew - Option 2

10.4 Espresso Machines



Pipe No	Diameter	Length
1	6 mm I.D. x 10 mm O.D.	170 mm
2	6 mm I.D. x 10 mm O.D.	160 mm
3	6 mm I.D. x 10 mm O.D.	170 mm
4	8 mm I.D. x 13 mm O.D.	360 mm

H = Hot Water Dispense Pipe



Section 11 - Decommisioning The Machine

1. Should the machine need to be shut down for short periods, for example over a long weekend, no special treatment is required. The machine should be thoroughly cleaned before the site is closed down and on return it is advisable to vend each drink type to ensure correct operation and to "freshen up" the machine.

2. If the machine is to be moved or transported, remove all ingredients and thoroughly clean the machine. Disconnect all electricity and water supplies. The machine should be transported upright at all times. Contact the supplier of the machine for assistance.

Notes

G·E·N·E·S·I·S

CRANE® MERCHANDISING SYSTEMS™
A Crane Co. Company

Pipsmore Park, Bumpers Farm Industrial Estate,
Chippenham, Wiltshire SN14 6NQ
Tel: +44 (0)1249 444807 Fax: +44 (0)1249 444819
Email: sales@cranems.co.uk
Website: www.cranems.co.uk